Prepare your couscous:
In a medium sized pot add a teaspoon of oil and your couscous. Stirring until couscous becomes fragrant and slightly toasted. Add in water and season with 1 teaspoon of salt, taste and add more if needed.

Bring water to a boil, then cover and allow to simmer until water has evaporated and couscous is tender. Remove from heat and set aside.

Dice cucumbers, peppers, and onions into a small cubes. Place all of your veggies into a large bowl. Chop parsley into a fine mince and add to the bowl.

Roll your lemon until it's soft when squeezing. Zest the skin of the lemons into your bowl of veggies, then cut them in half and juice them, pouring the juice over the veggies too.

Mix Everything Together: To the large bowl add in couscous and toss to combine. Sprinkle in 1 teaspoon of salt and stir to combine, then taste and season with more salt if needed. Enjoy!

Alternative Versions of This Recipe:
(pasta, acid, and herb swaps!)

Orzo, Balsamic Vinegar, Basil

Fine Couscous, Lime and Cilantro

Bowtie Pasta, White Wine Vinegar and Parsley