

**MEDITERRANEAN SALAD FOR 6**  
**Makes about 4-1/2 cups OR 6 servings, 3/4 cup each**

<b>Measure</b>	<b>Weight</b>	<b>Ingredient</b>
1 cups	5.5 oz	cooked couscous
3/4 cup	4 oz	cooked lentils
1/3 cup	2.5 oz.	halved grape tomatoes
1/3 cup	1.5 oz.	<b>ATHENOS Crumbled Feta Cheese</b>
1/3 cup	1.5 oz.	canned drained artichoke hearts, quartered
1/3 cup	1.5 oz.	blanched asparagus, cut into 1/4-inch pieces
1/4 cup	1.5 oz.	canned drained butter beans
3/4 cup	1 oz.	baby arugula
1/4 cup	1 oz.	peeled small dice seedless cucumbers
2 Tbsp.	0.75 oz.	chopped roasted red peppers
2 Tbsp.	0.75 oz.	chopped roasted yellow peppers
1/2 cup	0.75 oz.	thinly shaved radicchio
3 Tbsp.	0.75 oz.	pitted chopped kalamata olives
3/4 cup	0.75 oz.	baby spinach, chiffonade
2 Tbsp.	0.5 oz.	<b>PLANTER'S Sliced Almonds, toasted</b>
2 Tbsp.	-	fresh basil leaves, chiffonade
1/3 cup	3 oz.	<b>KRAFT Signature Tuscan Italian Dressing with Extra Virgin Olive Oil</b>
-	-	salt and pepper, to taste

Combine all ingredients, except dressing and salt and pepper. **Refrigerate up to 1 hour before serving.**

To Serve, toss with dressing; add salt and pepper to taste. Keep refrigerated until ready to serve.