

Lemon & Feta Couscous Platter - Fresh, Roasted, and Flavor-Packed

Lemon & Feta Roasted Vegetable Couscous Platter



OVEN
425°F

TIME
25 min

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INGREDIENTS

1 cup couscous
1... cups vegetable broth
1 zucchini, chopped
1 red bell pepper, chopped
1 yellow bell pepper, chopped
1 small red onion, sliced
1 tbsp olive oil
% tsp dried oregano
... tsp paprika
Salt and black pepper, to taste
... cup crumbled feta cheese
2 tbsp lemon juice
1 tsp lemon zest

2 tbsp chopped fresh parsley

Optional: a few cherry tomatoes, halved

Optional Swaps and Notes:

Vegetables: Swap in mushrooms, eggplant, or asparagus based on season.

Grain Base: Try quinoa or orzo for a fun twist.

Dairy-Free: Omit feta or use a vegan alternative.

Extra protein: Add chickpeas, shredded chicken, or grilled shrimp.

Instructions:

1. Roast the Vegetables:

Preheat oven to 425°F (220°C).

Toss zucchini, peppers, and onion with olive oil,

oregano, paprika, salt, and pepper.

Spread on a baking sheet and roast for 20-25 minutes until tender and slightly charred.

2. Cook the Couscous:

In a pot, bring the broth to a boil.

Stir in couscous, cover, and remove from heat.

Let sit for 5 minutes, then fluff with a fork.

3. Assemble the Platter:

In a large bowl or serving dish, mix couscous and roasted vegetables.

Add lemon juice, lemon zest, and stir to combine.

Top with feta, parsley, and optional cherry tomatoes.

4. Serve:

Serve warm or at room temperature as a main dish or hearty side.

DIRECTIONS

1. Roast the Vegetables: Preheat oven to 425°F (220°C).
2. Toss zucchini, peppers, and onion with olive oil, oregano, paprika, salt, and pepper.
3. Spread on a baking sheet and roast for 20-25 minutes until tender and slightly charred.
4. Cook the Couscous: In a pot, bring the broth to a boil.
5. Stir in couscous, cover, and remove from heat.
6. Let sit for 5 minutes, then fluff with a fork.
7. Assemble the Platter: In a large bowl or serving dish, mix couscous and roasted vegetables.
8. Add lemon juice, lemon zest, and stir to combine.
9. Top with feta, parsley, and optional cherry tomatoes.
10. Serve: Serve warm or at room temperature as a main dish or hearty side.
11. Tips for Success: Cut veggies evenly for uniform roasting.
12. Use good broth for flavorful couscous-skip water if possible.
13. Don't skip the zest-it adds citrusy depth beyond just juice.
14. Serving Suggestions and Pairings: This couscous platter is versatile and pairs well with:
15. Tangy : Chicken Salad for a fresh, protein-packed lunch
16. Tomato : Skillet with Okra for a warm, veggie-rich duo
17. Sheet : Pan Quesadillas for crowd-friendly fun
18. Blueberry : Lemonade or Rainbow Sangria for a festive touch

19. Storage and Leftovers: Fridge: Store in an airtight container for up to 3 days.
20. Meal prep: Great for make-ahead lunches or picnics.
21. Reheat or enjoy cold-both work beautifully!
22. More Recipes You'll Love: Craving more bright and bold ideas? Try:
23. Tangy : Chicken Salad - light and satisfying
24. Sheet : Pan Quesadillas - big flavor, minimal cleanup
25. Tomato : Skillet with Okra - bold Southern flair

SWAPS & NOTES

The couscous is soft and comforting.

And the lemon-feta-parsley combo ties it all together with brightness and depth.

It's a perfect match for lighter mains like Tangy Chicken Salad or summer-ready drinks like Blueberry Lemonade .

Grain Base: Try quinoa or orzo for a fun twist.

TIPS FOR SUCCESS

Cut veggies evenly for uniform roasting.

Use good broth for flavorful couscous-skip water if possible.

Don't skip the zest -it adds citrusy depth beyond just juice.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/lemon-feta-couscous-platter-fresh-roasted-and-flavor-packed/>