Couscous with Tomato and Basil (Greece)

2 1/2 c. chicken broth, divided
1 1/2 c. quick-cooking couscous (a 10-oz. box)
1/4 c. balsamic vinegar
1/4 tsp. crushed red pepper flakes
1/4 c. extra-virgin olive oil
1/2 to 3/4 c. chopped green onion (including 2 inches of green tops)
1 c. diced plum or cherry tomatoes
1/4 c. fresh basil cut into 1/4-inch-wide strips, plus sprigs for garnish
Salt to taste
Freshly ground black pepper to taste

Heat 2 1/4 cups broth in a heavy medium saucepan with a lid until it comes to a boil. Stir in couscous, cover, and remove from heat. Let stand for 5 minutes. Fluff with a fork and let cool for 5 to 10 minutes.

Combine vinegar, pepper flakes, oil, and remaining 1/4 cup broth. Pour over couscous. Stir in green onions, diced tomatoes, and basil strips. Season with salt and pepper to taste. Garnish with basil sprigs. Makes 6 to 8 servings.

Salad can be prepared ahead, covered, and refrigerated. Bring to room temperature before serving.

Charlotte F.