

My Favorite Couscous Salad



This is a great salad for a light lunch or as a side dish. It's also great served warm, cold or room temperature.

Serves 4 (entrée size)

3T + 1/4c olive oil, divided use	1/2t black peper
1 pound Israeli couscous	1/2c fresh mint leaf, chopped
3c vegetable broth	1/4c dried cherries ~ can use dried cranberries
1 lemon, zested	1/4c dried apricots, chopped
2 lemons, juiced	1/4c pecans, toasted, chopped
1/2t salt	4oz can mandarin oranges, well drained

In medium saucepan, warm 3T of olive oil over medium heat. Add garlic and cook 1 minute. Add couscous and cook until toasted and lightly browned, stirring often, about 5 minutes.

Carefully add stock and juice of 1 lemon. Bring to boil. Reduce heat and simmer, covered, until the couscous is tender but still firm to the bite, stirring occasionally ~ 8~10 minutes.

Drain couscous and place in large bowl. Add remaining olive oil, remaining lemon juice, zest, salt and pepper and let cool. Once at room temperature add fruit and nuts. Toss to combine and serve.

Prepare Ahead Tip

Keep refrigerated, tightly covered, for up to 4 days.