

Salad - Couscous

Candace Sampson - PPTC

Ingredients:

Dressing:

- ½ - ¾ cup of olive oil
- ½ cup white wine or white balsamic vinegar
- zest of one lime or dash of lime juice
- 2 chopped cloves of garlic
- 1 large handful of fresh mixed herbs
- salt & pepper to taste

Salad:

- 2 cups of water
- 2 gloves garlic, crushed
- 2 envelopes Oxo chicken bouillon (25 % less salt)
- 2 Tablespoon margarine
- 2 cups of couscous
- 6 chopped green onions
- 1 chopped red pepper
- ½ pkg dried orange/cranberries
- ¾ cup slivered almonds, roasted

Instructions:

- Prepare dressing and roast almonds ahead of time
- Bring to boil water with garlic, chicken bouillon and margarine
- Remove from heat, add couscous, stir, cover and set aside
- In a large bowl, mix together onions, red pepper, cranberries and roasted almonds; add to couscous
- Add dressing; toss well