
Couscous Salad

Total time: 25 min Yield: 6 Servings

Ingredients

10 oz box of Near East Original Couscous
6 oz dried apricots (chopped)
1/2 cup dried cranberries
2 cup watercress (chopped)
1/2 cup sliced almonds (toasted)
salt (to taste)
pepper (to taste)

Prep Time: 25 min Total Time: 25 min

Instructions

Follow couscous instructions on the side of the box. Meanwhile preheat oven to 350° F and take out a cooking sheet. Place almonds onto cooking sheet and place into oven for 5 minutes or until lightly toasted. Once couscous is cooked and cooled down to room temperature add apricots, cranberries, watercress and toasted almonds. Season with salt and pepper to taste and toss ingredients together. Enjoy as a side dish or light lunch.

Recipe brought to you by:

Chef Ryan Covert

Source:

Chef Ryan Covert