

# ***COUSCOUS SALAD W/CRANBERRIES***

## **Ingredients**

1 (5.8-ounce) box instant couscous  
3/4 cup sweetened dried cranberries  
1 tablespoon curry powder  
1 teaspoon salt  
1 teaspoon sugar  
1/2 orange, juiced  
  
2 to 3 tablespoons extra-virgin olive oil  
3 to 4 scallions, trimmed and thinly sliced on an angle  
2 tablespoons chopped fresh Italian parsley leaves  
1/2 lemon, juiced  
  
3/4 cup chopped walnuts, toasted  
  
Freshly ground pepper

## **Directions:**

Stir the couscous, cranberries, curry powder, salt, and sugar together in a heatproof bowl. Bring water/chicken broth (amount will be listed on package directions) to a boil and pour it over the couscous. Add the orange juice. Give it a big stir, cover the bowl tightly and let it stand, giving it a big stir once or twice, until the water is absorbed and the couscous is tender, about 5 minutes.

Fluff up the couscous with a fork. Add the olive oil, scallions, parsley, lemon juice, and walnuts. Stir around until everything is distributed evenly throughout the couscous. Make up to 2 hours ahead of time and keep at room temperature until you're ready to serve. Check the seasonings just before you serve the salad and add salt and pepper, to taste.

**Note:** To toast the walnuts, spread them out on a baking sheet and bake in a 400 degree F oven until they turn a shade darker, about 8 minutes.