

# Couscous Grapefruit Salad

## Ingredients

### DRESSING

- 1 box Near East® Parmesan Couscous

### SALAD

- 1/2 cup freshly squeezed grapefruit juice
- 1/4 cup red onion, sliced thin
- 2 cups baby arugula
- 8 cups chopped kale
- 1 large avocado, peeled, pitted and sliced thin
- 1 large red grapefruit, peeled and sliced into bite sized pieces
- 2 oz shaved Parmesan
- Pinch of salt
- 2 tbsp apple cider vinegar
- 2 tbsp chopped walnuts
- 1 tbsp honey
- 1 tbsp olive oil
- 1 tbsp olive oil

## How to make it

### [title]DRESSING

2. Add the grapefruit juice, apple cider vinegar, olive oil, honey and salt to a small, heavy bottomed sauce pan.
3. Put the pan on the stovetop over medium heat.
4. Whisking, bring to a low boil.
5. Reduce to low and simmer for 5 minutes.
6. Pour the warm dressing over the salad and serve immediately\*.

### [title]SALAD



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	4-6

## Made with



Near East® Parmesan Couscous

8. Prepare the couscous according to package instructions, set aside.
9. Add the kale and 1 tbsp olive oil to a large salad bowl.
10. Using clean hands, massage the kale with your fingers until it softens and reduces by about half.
11. Add the arugula, toss to combine with the kale.
12. Add the grapefruit, avocado and red onion slices, toss.
13. Add the prepared couscous, toss.
14. Top with the shaved Parmesan and walnuts, toss.