

# Couscous Waldorf Salad

## Ingredients

- 2 cups apple juice
- 1 10 oz package Near East® Original Plain Couscous
- 1/4 tsp curry powder
- 1/4 tsp salt (optional)
- 1 medium red delicious apple, cored and chopped into 1/2-inch pieces
- 1/2 cup chopped walnuts
- 1/2 cup thinly sliced celery
- 1 cup halved red or green grapes
- 1 8 oz container vanilla nonfat yogurt
- 1/4 cup nonfat milk
- 1 tbsp olive oil

## How to make it

1. Heat medium saucepan over medium heat. Add walnuts and shake pan frequently until nuts are fragrant, about 5 minutes. Remove from pan, and set aside.
2. In same saucepan, bring apple juice and curry to a boil. Add couscous, and salt if desired. Stir; cover and remove from heat. Let stand 5 minutes. Transfer couscous to a large bowl; toss lightly with a fork. Chill 5 minutes; toss again with fork and chill another 5 minutes.
3. Stir in apple, celery, grapes and walnuts. In a small bowl, combine yogurt, milk and olive oil. Toss with couscous mixture until well-distributed.
4. Chill at least 2 hours. Toss with fork before serving.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	7 min	22 min	4

## Made with



Near East® Original Plain Couscous