

Couscous Walnut Salad

Ingredients

- 1 tbsp Feta cheese, crumbled
- 1/2 cup green onions or scallions, coarsely chopped
- 1 small clove garlic, very finely minced
- 2 tbsp grated orange peel
- 1/2 cup very finely minced parsley
- 2 tbsp olive oil
- 1 tbsp red wine vinegar
- 1 package (10 oz) Near East® Original Plain Couscous
- 1/4 cup chopped walnuts, lightly toasted
- 1/2 cup orange juice
- 1/2 tsp salt
- 1/2 tsp black pepper

How to make it

1. In a large glass bowl, combine all the ingredients except the couscous and walnuts. Mix well and let stand at room temperature for at least one hour.
2. Meanwhile, prepare the couscous according to package directions. Turn cooked couscous out into 13 X 9 -inch baking dish. Fluff with a fork. Cool 10 minutes.
3. In a large nonstick skillet, heat walnuts over medium-high heat. Cook and stir until golden and fragrant.
4. Combine cooled couscous with dressing ingredients and sprinkle with walnuts.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
75 min	15 min	90 min	4

Made with



Near East® Original Plain Couscous