

ISRAELI COUSCOUS DRIED FRUIT SALAD

★★★★☆

COURSE: MAIN COURSE, SIDE DISH PREP TIME: 20 MINUTES

COOK TIME: 10 MINUTES TOTAL TIME: 30 MINUTES SERVINGS: 8

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A deliciously slightly sweet couscous salad loaded with bites of chewy apricots, dates, and figs, and a bit of crunch from the sliced almonds. Lightly flavoured with lemon juice and olive oil, this easy-to-prepare Israeli Couscous Dried Fruit Salad is a perfect side dish or meal all on its own.

INGREDIENTS

- 2 cups Israeli couscous, uncooked
- 1 cup dates, chopped
- 1 cup apricots, chopped
- 1 cup dried figs, chopped
- 1/2 cup sliced almonds
- 1/4 cup fresh parsley, roughly chopped
- 1/4 cup olive oil
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 tablespoons lemon juice
- 2 cups water

INSTRUCTIONS

1. To prepare the couscous, bring to a boil two cups of water with a pinch of salt in a large pot. Once the water is at a rolling boil, turn off the heat, add the couscous, stir, and place a lid on the pot. Remove from heat and set aside.
2. Once the couscous is cooked and cooled, toss the couscous with a fork to loosen the grains.
3. Next, begin to assemble the salad by adding all ingredients into the pot of cooled, cooked couscous.
4. Toss well to combine.
5. Taste for seasoning and adjust if needed.
6. Serve cold or at room temperature.

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