



Moroccan Couscous Salad

From dulcetcuisine.com

- 1 c pearl couscous
- $\frac{1}{2}$ c chopped red bell pepper
- $\frac{1}{2}$ c shredded carrots
- $\frac{1}{4}$ c chopped celery
- $\frac{1}{4}$ c chopped sweet onion
- $\frac{1}{4}$ c blanched or slivered almonds
- $\frac{1}{4}$ c chopped fresh cilantro
- $\frac{1}{4}$ c chopped fresh parsley
- 1 c of chopped fresh oranges or an 8 oz. can of Mandarin Oranges
- $\frac{1}{2}$ c Dulcet Tangy & Peppery Moroccan Sauce*
- salt and pepper to taste



1. Prepare Couscous to package directions, cool to room temperature.
2. Place couscous in a medium bowl and fluff with a fork to separate.
3. Add all other ingredients and mix well, season with salt & pepper.
4. Serve over a bed of butter lettuce.

Serves 4

*Tangy & Peppery Moroccan Sauce is gluten-free.

Notes: _____
