

## Moroccan Couscous Salad

**Serves:** 8

**Prep time:** 15 minutes

**Cook time:** 10 minutes



1 ½ serves per portion

### Ingredients

2 cups quick-cooking couscous

2 cups boiling water

1 cup orange juice

½ cup raisins

2 teaspoons cumin seeds

6 tablespoons olive oil

4 tablespoons lemon juice

2 cloves garlic, minced

1 teaspoon ground cumin

2 teaspoons ground coriander

1 teaspoon ground ginger

2 carrots, grated

1 red onion, finely diced

1 red capsicum, finely diced

2 x 400g can chickpeas, rinsed and drained

4 tablespoons flat leaf parsley, roughly chopped



Everyday Food

### Method

ADD the couscous and raisins to a medium bowl and pour over boiling water.

STIR through the orange juice and cumin seeds and quickly cover bowl with a plate or lid. Set aside to steam.

PLACE the oil, lemon juice, garlic and spices in a small jar and shake well. Set dressing aside.

FLUFF the couscous with a fork to separate the grains then stir through the carrot, capsicum, onion and chickpeas.

POUR the dressing over top and toss to combine.

*Recipe courtesy of the Country Kitchens team*