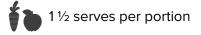
Moroccan Couscous Salad

Serves: 8 Prep time: 15 minutes Cook time: 10 minutes



Ingredients

2 cups quick-cooking couscous 2 cups boiling water 1 cup orange juice 1/2 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

