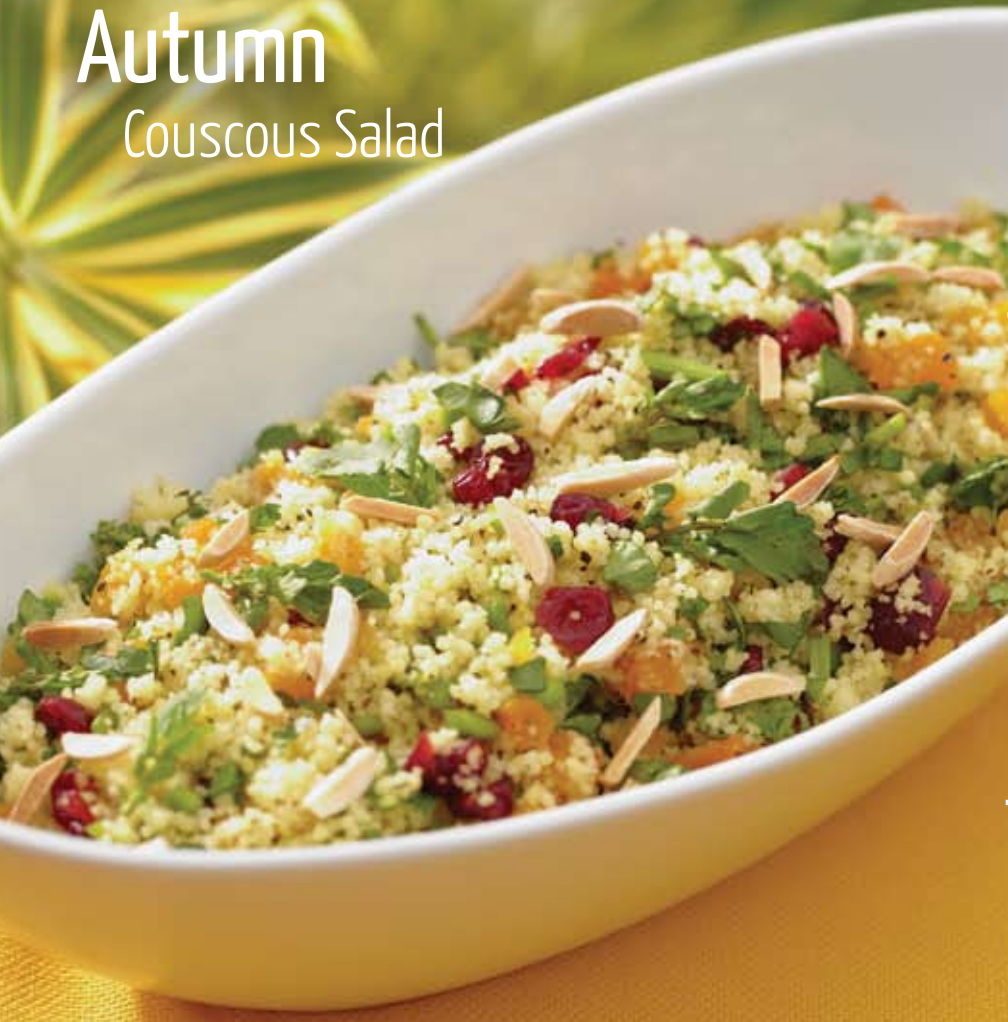


Autumn Couscous Salad



what you need

- ½ cup sliced almonds, toasted
- 10 oz. box of Near East Original Couscous
- 6 oz. bag apricots, chopped
- ½ cup of dried cranberries
- 2 cups of watercress, chopped
- Salt and pepper to taste

what to do

Follow couscous instructions on the side of the box. Meanwhile preheat oven to 350° and take out a cooking sheet. Place almonds onto cooking sheet and place into oven for 5 minutes or until lightly toasted. Once couscous is cooked and cooled down to room temperature add apricots, cranberries, watercress and toasted almonds. Season with salt and pepper to taste and toss ingredients together. Enjoy as a side dish or light lunch.

time it takes

Serving Size: 6 to 8 servings
Total Prep Time: 25 minutes

