

Festive Christmas Couscous Salad

INGREDIENTS

Salad

- 2 Cups Instant Couscous
- 2 Cups Boiling Water
- 1 Cup of Green Onions, chopped
- 1 Large Red Pepper, seeded and diced
- 1 Cup Dried Cranberries
- 7 Ounces Greek Feta Cheese, crumbled
- 1/4 Cup Walnuts, chopped
- 3 Tablespoons Italian Parsley, finely chopped

Vinaigrette

- 1 Tablespoon Honey
- 1/4 Cup Balsamic Vinegar
- 1/4 Cup Extra Virgin Olive Oil
- Salt and Pepper

DIRECTIONS

1. Put the couscous in a heat proof bowl, pour the boiling water over it, stir with a fork and cover the bowl with plastic wrap. Set the bowl aside until needed – the couscous must be left for a minimum of 5 minutes.
2. Uncover the couscous and dump it into a large bowl. Using a fork, break up the couscous grains. Combine the couscous with the green onions, red peppers, cranberries, walnuts and feta and toss.
3. Pour the balsamic vinegar into a small bowl and add the honey, then slowly whisk in the extra virgin olive oil. Season to taste and pour the dressing over the salad. Toss the salad with the dressing and season to taste prior to serving.
4. The salad is best served just after it is made, ingredients can be prepared in advance but the salad should be assembled at the last minute.