

## Moroccan Toasted Couscous with Spiced Honey Citrus Dressing

### Dressing:

1/2 t cumin  
1/4 t cardamom  
1/4 t cinnamon  
1/4 cup fresh lemon juice  
1/4 cup fresh orange juice  
1 T fresh minced ginger  
1 T honey  
1/4 cup orange oil (see recipe)  
salt and pepper to taste

### Orange Oil

Heat 2 tablespoons of orange zest with 1 cup of extra-virgin olive oil until it barely bubbles. Remove from heat and allow the flavors to infuse.

Using a blender, blend all dressing ingredients together - slowly pouring in the oil at the end in a steady stream.

### Salad:

1 1/2 cups Israeli Couscous (can be purchased at specialty food stores like Whole Foods)  
1 1/2 cup water  
1/4 t turmeric  
3/4 cup each caramelized red, yellow or orange peppers  
5 diced prunes  
8 diced dried apricots  
1/2 cup currants  
1 cup toasted pine nuts  
1 1/2 T grated orange zest  
chopped fresh Italian parsley to taste

To prepare the salad, preheat the oven to 375 degrees. Toast the couscous on a cookie sheet for about 10 minutes. Cool and place in a bowl.

Combine the water with the turmeric and bring to a boil. Pour the water over the couscous and let stand, loosely covered, for about 10 minutes. Set aside to cool. Fluff the couscous and combine with the rest of the salad ingredients. Add dressing and adjust seasonings.

*Adapted from The Whole Foods Cookbook, this is my new favorite whole grain salad. The pungent aroma of the cardamom and citrus zests makes your mouth water before you even take your first bite! – Kim*

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