

# Couscous & Fruit Salad

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Adapted from EatingWell.com

Makes 4 servings.

## INGREDIENTS

- 2 Tablespoons extra virgin olive oil
- 2 Tablespoons orange juice
- 1 Tablespoon cider vinegar
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 2 cups cooked whole wheat couscous
- 2 cups mixed fresh berries (e.g. blueberries, raspberries, strawberries, etc.)
- 2 Tablespoons toasted sliced almonds

## MATERIALS NEEDED

- 1 mixing bowl
- 1 skillet
- 1 pot
- Measuring spoons
- Measuring cups
- Serving utensils
- Plates

## COOKING INSTRUCTIONS

- Cook couscous according to package directions.
- Toast sliced almonds by heating a small, dry skillet over medium-low heat. Add nuts and cook for about 2-3 minutes or until lightly browned.
- Mix oil, orange juice, vinegar, salt and pepper in a large bowl.
- Add cooked couscous, berries, and almonds to the mixture. Gently toss to combine.