

## Orange Couscous Salad

Judy Alexander

10 oz package of couscous  
1 C boiling water  
¼ C Olive Oil  
1 t salt, plus more to taste  
½ t ground pepper, more to taste  
½ small red onion, finely chopped  
Zest of two oranges

Juice of one orange  
1 orange, peeled and chopped  
2 T fresh mint, chopped  
2 T fresh parsley, chopped  
1 C cucumber, peeled, seeded, and chopped  
1 C golden raisins

Pour couscous into a large bowl. Stir in boiling water. Cover and let steam for 5 minutes.

Fluff with a fork and stir in olive oil salt, ground pepper, red onion, and let cool slightly. Add orange zest, juice, and flesh to couscous mixture. Stir mint, parsley, cucumber and golden raisins. Season to taste.

Cover and chill 1 hour or up to 2 days. Before serving, add more oil if needed.

6 to 8 servings