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| **Couscous Salad** | **A picture containing text  Description automatically generatedText  Description automatically generated** |

Ingredients

2 qt couscous, dry

3 qt water, hot (to almost boiling)

1 pint cherry tomatoes, half cut

1 bunch green onion, chopped

2 bunches parsley, chopped

1 lb dry black currants

5 lb canned garbanzo beans, drained

1.5 c sunflower oil

1.5 c extra virgin olive oil

1.5 c lemon juice

0.25 c cumin powder

0.25 c yellow curry powder

2 fl oz Dijon mustard

1 fl oz Ray’s Polish Fire hot sauce

2 TBSP garlic, minced

3 TBSP salt

1 TBSP black pepper

1. Mix hot water and couscous and let sit for 7 minutes
2. Drain, and spread couscous on sheet pan and chill until it reaches temperature below 40 F
3. Combine sunflower oil, olive oil, lemon juice, cumin, curry, Dijon, Polish Fire, garlic, salt, and pepper in a large bowl
4. Combine couscous, cherry tomatoes, green onion, parsley, currants, and garbanzos into the dressing mixture