

## Spicy Orange Couscous Salad

This hearty salad is a simple weekday lunch, side dish, or potluck staple. Friends invited you for dinner Saturday, this is the salad you take! Need a dish that will hold in the heat, to enjoy on a sunny patio on a Sunday afternoon? This is it! Packed with flavour, and easily tossed together, this salad is sure to please for all occasions.

Serves 4 – 6

2 cup pearl couscous  
4 Tbsp Spicy Orange Pressato Olive Oil  
1 tsp mild curry powder  
3 cups boiling water  
½ cup torn cilantro  
2 cups sliced grape tomatoes  
1 cup chopped papaya  
½ cup dried blueberries  
2 Tbsp Pineapple White Balsamic  
½ tsp fresh ground black pepper

Add the couscous, Spicy Orange Pressato Olive Oil and curry powder to a medium saucepan. Mix with a wooden spoon to coat the couscous evenly in the oil and seasoning. Place pan over medium heat and toast the couscous 2 to 3 minutes, stirring constantly until golden and the mixture is very fragrant. Pour in the boiling water and simmer for 7 to 10 minutes. Remove from heat, cover and let sit 5 minutes for the water to absorb. The couscous will be tender. Add the pineapple white balsamic and mix to combine, then spread on a cookie sheet and allow the couscous to cool completely.

Toss the remaining ingredients into a large mixing or serving bowl and then mix in the couscous. To garnish, drizzle lightly with Pineapple White Balsamic, Spicy Orange Pressato Olive Oil, salt and pepper.

This salad will keep in the fridge for up to 3 days, but is best enjoyed the day it's made.