

Couscous Salad

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1 1/2	cups	couscous
2	tablespoons	unsalted butter
1 1/2	cups	boiling water
1/2	cup	yogurt
1/4	cup	extra virgin olive oil
1	teaspoon	white wine vinegar
2	teaspoons	curry powder
1/2	teaspoon	ground turmeric
2	teaspoons	salt
1	teaspoon	freshly ground black pepper
1/2	cup	carrot - finely diced
1/2	cup	red bell pepper - diced
1/2	cup	cilantro - minced
1/4	cup	slivered almonds - toasted
1/4	cup	scallion - diced
1/2	cup	red onion - finely diced

Place the couscous in a medium bowl. Melt the butter in the boiling water and pour it over the couscous. Cover tightly and allow to soak for 5 minutes. Fluff with fork.

Whisk together the yogurt, olive oil, vinegar, curry, turmeric, salt and pepper. Pour over couscous and mix with fork. Add the carrot, red bell pepper, cilantro, almonds, scallions and red onion. Mix well and season to taste.