Mediterranean Strawberry Couscous Salad

**Ingredients**
- 3 Cups Israeli Couscous, cooked and drained
- 2 Cups Strawberries, diced
- 1 Cup Cucumber, diced
- 2 Cups Arugula
- 2 Cups Baby Spinach, rough chopped
- ½ Cups Orange Juice
- 1 Tablespoon Dijon Mustard
- 1 Tablespoon Honey
- 2 Tablespoons Apple Cider Vinegar (with mother)
- 2 Tablespoons Olive Oil
- Tablespoon each of fresh Oregano and Mint leaves
- Kosher Salt
- Fresh Black Pepper
- ½ Cup Feta - optional

**Directions**
1. Add Couscous, Strawberries, Cucumber, Arugula, and Spinach in a large bowl. Toss
2. In a jar with lid, combine Orange Juice, Mustard, Honey, Apple Cider Vinegar, and Olive Oil. Shake.
3. Pour ½ Vinaigrette over Salad and Toss.
4. Pinch off fresh leaves of Oregano and Mint (or other fresh herbs) and sprinkle on salad.
5. Add S&P

Optional – crumble Feta Cheese on top.

Note: toss a little more Vinaigrette onto salad just before serving, if desired.

Ta Dah! You’re Done!