

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!