

Orange Scented Couscous Chix Salad

Submitted By: Margaret Thompson Time: 30 min.

1. Combine $\frac{3}{4}$ cup orange juice, water, $\frac{1}{2}$ teaspoon salt, coriander, cinnamon, and $\frac{1}{8}$ teaspoon pepper in a saucepan; bring to a boil. Remove from heat; add couscous and cranberries. Cover and let stand 5 minutes; fluff with a fork. Transfer couscous mixture to a large bowl.
2. Heat a small skillet over medium heat. Add nuts to pan; cook 3 minutes or until toasted, stirring frequently. Add nuts, chicken, cucumber, cilantro) to couscous; toss.
3. Combine remaining $\frac{1}{4}$ cup orange juice, $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon pepper, lime juice, and mustard, stirring with a whisk. Gradually add oil to juice mixture, stirring constantly with a whisk. Drizzle juice mixture over couscous mixture, tossing to coat.

Ingredients

1 c orange juice, divided
1/2 c water
1 t salt, divided
1 t ground coriander
1/4 t ground cinnamon
1/4 t black pepper, divided
1 c uncooked couscous
1/4 c sweetened dried cranberries
1/4 c sliced almonds
1 1/2 c chopped, cooked chicken breast
1 c chopped cucumber
3 T chopped fresh cilantro
1 T fresh lime juice
2 t Dijon mustard
1 1/2 T extra virgin olive oil

Notes:

Makes four 1 1/2 cup servings. I do not use onions or the wontons from the original recipe.