



TURKEY COUSCOUS SALAD

Contributed by Krista



This recipe has become one of my favorite to take to events. - Krista

1/2 cup olive oil
1/4 cup lemon juice or wine vinegar
1/2 tsp curry powder
dash hot pepper sauce
salt + pepper to taste

1 1/2 cups chicken or turkey stock
1 cup couscous
2 cups cooked turkey cut into bite size pieces
3 green onions chopped
1/2 cup cooked or canned chickpeas
1 sweet red pepper, chopped
1/3 cup raisins
1/3 cup toasted pine nuts or slivered almonds
1/4 cup chopped fresh coriander or parsley

For dressing, whisk together first ingredients and set aside. In saucepan, bring chicken stock to a boil. Stir in couscous. Cover and remove from heat; let stand 5 minutes. Transfer to a large serving bowl. Add turkey, green onions, chick peas, red pepper, raisins and enough dressing to moisten. Mix well fluffing with fork. (May be made up to 4 hours ahead. Add a little more dressing to moisten if needed before serving) Serve at room temperature (or chilled), garnished with pine nuts and coriander.

Note: For a vegetarian version, omit the turkey, use vegetable stock and add a whole 19 oz. can of chick-peas.

Krista Valenta



Mike Valenta