

Smoked Paprika Cous Cous Salad

Ingredients:

Dressing:

- ❖ 1/4 cup extra-virgin olive oil
- ❖ 3 tablespoons balsamic vinegar
- ❖ 2 teaspoons smoked paprika
- ❖ 1 tsp. Cayenne pepper
- ❖ 1/2 teaspoon freshly ground black pepper

Serves 4

Preparation time: 20-30 mins

Cooking time: 10 mins

Couscous:

- ❖ 1 tablespoon olive oil
- ❖ 1 packet Israeli couscous, cooked as per packet advice
- ❖ 1 Cup spinach, chopped
- ❖ 3/4 Cup cherry tomatoes, halved
- ❖ 1/2 Cup feta, crumbled
- ❖ 1 Cup jarred red bell peppers, drained and coarsely chopped
- ❖ 1/2 Cup chopped fresh parsley
- ❖ 1/3 Cup slivered almonds, toasted
- ❖ 1/3 Cup chorizo, cooked and diced
- ❖ 1/2 Cup asparagus, diced
- ❖ 1/2 red onion, diced
- ❖ 1 Cup broccoli florets, cooked
- ❖ 1/3 Cup pine nuts, roasted



Method:

To begin cook chorizo, asparagus, broccoli and onion in a frying pan over medium heat. Next chop remaining ingredients and roast pine nuts if necessary in a frying pan until golden. Cook the Israeli cous cous as per the packet instructions. Prepare dressing by whisking together all dressing ingredients. Next combine all the ingredients and half of the dressing into a bowl and mix to combine. Serve on a large platter and drizzle remaining dressing over the top of the salad. Top with parsley