



Moroccan Couscous Salad with Spring Vegetables

Ingredients:

1 cup couscous
2 cups cooked or canned chickpeas (drained)
20 spears of asparagus (tough ends trimmed and cut into quarters)
1-2 large roasted red bell peppers
6 spring onions (green and white parts chopped)
8-10 medjool dates (chopped, can use golden raisins instead)
1/2 cup almonds (roasted, coarsely chopped)
1 tsp extra virgin olive oil
Salt and ground black pepper to taste
1/4 cup finely chopped coriander leaves

For the Dressing:

2 tbsp extra virgin olive oil
Juice of 1 lemon
1 Tbsp [Moroccan Vegetable Rub](#) from Milford Spice Company

Make the dressing by blending all ingredients together really well. Set aside. In a saucepan, bring 1-3/4 cups of water to boil. Season with salt and ground black pepper.

When the water boils, add the couscous and turn off the heat. Stir once to mix, then cover and let the couscous stand at least 10 minutes.

In a larger pan, heat 1 tsp of olive oil. Add the asparagus, season with salt and ground black pepper, and stir-fry about 3-4 minutes. Add the couscous and the chickpeas and heat until warmed through, stirring occasionally.

Turn off the heat and add the roasted red peppers and spring onions along with the dressing, almonds, dates, and coriander. Stir well to mix.