



Olivelle
THE ART OF FLAVOR®

MOROCCAN COUSCOUS SALAD

Serves 6-8

- 2 cups Chicken Broth
- 1 1/2 cups Couscous
- 2 Tbsp **Marrakech Moroccan EV Olive Oil**
- 1/3 cup Dried Apricots, slivered
- 2 2/3 Sliced Almonds, toasted
- 1/4 cup Dried Currants
- 2 tbsp **Balsamic (Vanilla Pomegranate or Sweet Raspberry)**
- 1/2 cup Fresh Mint, chopped
- 1 tsp **Sea Salt (Himalayan)**

1. In a medium saucepan, bring the broth to a boil. Stir in the couscous. Cover the pan, remove from the heat and let stand for five minutes.
2. Transfer the couscous to a large bowl and fluff with a fork. Add the remaining ingredients and mix.
3. Transfer to a serving dish, garnish with mint and enjoy!

All bold items artfully crafted by Olivelle.
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