

# Kashbah Couscous Salad



This fragrant salad is finished by the exotic flavour of our Moroccan spices – a rich blend of Spanish paprika, cinnamon, cumin, turmeric, all spice, annatto and Spanish saffron. It is light and tasty and perfect for a lunch dish, a vegetarian meal, or accompaniment to a main course.

Yields: 6 cups.

## *ingredients*

### **SALAD**

**2 to 2 1/2 cups**

Sweet potato - fresh, peeled and cut in 1/2" pieces (two medium sweet potatoes will yield about 2 cups)

**2 Tbsp**

**Roasted Garlic Olive Oil**

**1 Tbsp**

**Moroccan Spice Blend**

**To taste**

Salt - preferably fleur de sel

**To taste**

Pepper – black, freshly ground

**2 cups (cooked)**

**Israeli Toasted Couscous**

**1/2 cup**

Red onion - diced

**1 cup**

Raisins - golden, soaked in boiling water for 30 seconds

**1/4 cup**

Dried apricot - cut in 1/2" pieces

**1/2 cup**

Pistachios - sliced

**1/4 cup**

Mint - fresh, chopped

### **DRESSING**

**4 Tbsp**

Lemon juice - freshly squeezed

**4 Tbsp**

**Maple Cappuccino Sauce**

**2 Tbsp**

**Moroccan Spice Blend**

**To taste**

Salt - preferably fleur de sel

**To taste**

Pepper - black, freshly ground

**1 cup**

**Roasted Garlic Olive Oil**

## ACCOMPANIMENT

1/2 cup

**Pomegranate Chutney**

### *instructions*

1. Preheat the oven to 350° F. Place the prepared sweet potato in a roasting pan. Toss the Roasted Garlic Olive Oil, Moroccan spice, salt and pepper into the vegetables. Place the pan on the lower rack of the oven in the center. Roast for 30-40 minutes tossing once during cooking. Continue to roast until the sweet potatoes are tender and golden brown.
2. Prepare the Israeli Toasted Couscous according to the package instructions. (Note: 1 cup of uncooked couscous will yield 2 cups cooked.)
3. While the vegetables and couscous are cooking, prepare the salad dressing. Place the lemon juice, Maple Cappuccino Sauce, Moroccan Spice, salt and pepper in a blender or food processor. Mix on medium speed, and slowly add the Roasted Garlic Olive Oil. The dressing should thicken slightly. Place it in a bowl and set aside. Store covered in the fridge if not planning to use right away.
4. In a large bowl place the cooked couscous, red onion, raisins, dried apricot, pistachios and roasted sweet potatoes. Pour the dressing over the mixture. Using a large spoon, fold the ingredients together until they are thoroughly mixed. Cover and refrigerate. For best flavour prepare this salad 12 – 24 hours before serving.
4. Just before serving toss the chopped mint into the salad. Serve cold, with Pomegranate Chutney on the side.