

Couscous Salad with Turkey, Sprouts, and Arugula



Ingredients:

4 cups arugula leaves
2 cups roasted turkey, chopped
1 1/4 cups water
1 cup couscous
1 cup shaved Brussels sprouts
1 cup red onion, thinly sliced
1/4 cup raisins
1/4 cup Craisins
1/4 cup shaved almonds
1/4 cup lemon infused olive oil
1/8 cup white wine vinegar
2 teaspoons kosher salt
1 teaspoon fresh-ground black pepper
1 teaspoon honey
Juice of one lemon

Directions:

- 1) Pour the water into a small saucepan, add 1 teaspoon of the salt and set the heat to high. When the water comes to a boil, stir in the couscous, raisins, and Craisins. Cover the pan, remove it from the heat and let it stand for 8 to 10 minutes until the water has absorbed. Transfer the couscous to a large mixing bowl to cool.
- 2) In a small mixing bowl, whisk together the olive oil, vinegar, honey, salt, and pepper.
- 3) Add the shaved Brussels sprouts, red onions, almonds, turkey, and arugula to the couscous, and drizzle the dressing over the top. Toss the salad until thoroughly mixed.
- 4) To serve, distribute the salad onto plates and finish with a drizzle of the fresh lemon juice.