Cranberry Orange Couscous Salad

## INGREDIENTS

Top of Form

### *Couscous*

5 cups orange juice

5 cups water

5 tablespoon avocado oil

Salt and pepper

10 cups couscous

### *Vinaigrette*

1 2/3 cup olive oil

1 1/4 cup (60 ml) white wine vinegar

Grated zest of 3 oranges

Salt and pepper

# Other Ingredients

3 cups dried cranberries

6 tins oranges (drained)—maybe add some juice to the Vinagrette

8 cucumbers, Quartered

2-3 bunches green onions chopped

5 tbsp fresh rosemary

Bottom of Form

## PREPARATION

### *Couscous*

1. In a saucepan, bring the orange juice, water and olive oil to a boil. Season with salt and pepper. Remove from the heat and add the couscous. Stir, cover and let stand for 5 minutes. Fluff with a fork. Let cool. Cover and refrigerate until completely chilled.

### *Vinaigrette*

1. In a bowl, combine all the ingredients. Season with salt and pepper. Set aside.
2. In a large bowl, combine the couscous, vinaigrette and the remaining ingredients. Adjust the seasoning.