

Couscous Salad with Broccoli and Raisins

Originally from the website –
www.wholeliving.com

Ingredients:

Coarse salt and ground pepper
1/3 cup whole-wheat couscous (you can use quinoa for a gluten free option)
1 cup small broccoli florets (2 ounces)
1/2 cup canned chickpeas, drained and rinsed
2 tbsp golden raisins
1/4 cup crumbled feta cheese (1 ounce)
1 tbsp slivered almonds
2 teaspoons extra-virgin olive oil
1 tablespoon red-wine vinegar
Handful of Spinach (approx 2 cups)

Directions:

- In a saucepan, bring 2/3 cup lightly salted water to a boil. Add couscous, cover, and remove from heat. Let stand until tender, 5 minutes. Fluff with a fork and transfer to a bowl.
- Toss broccoli, chickpeas, raisins, feta, almonds oil, and vinegar with warm couscous.
- Serve on top of bed of spinach
- Season with salt and pepper.