

# Couscous Salad

written by The Recipe Exchange | May 31, 2015

## **Ingredients**

1 tsp. butter OR margarine  
1/2 cup un-cooked couscous  
1 cup water  
1 red onion – chopped  
1 red bell pepper – seeded, chopped  
1/3 cup chopped fresh parsley  
1/3 cup seedless raisins  
1/3 cup toasted sliced almonds  
1/2 cup canned chick peas – drained, rinsed  
1/2 cup creamy salad dressing – low-fat okay  
1/4 cup plain yogurt – low-fat okay  
1 tsp. ground cumin  
salt and pepper – to taste

## **Directions**

Melt butter in a saucepan and over medium-low heat.  
Add couscous and stir until coated in butter.  
Add water and bring to boil; reduce heat to a simmer.  
Cover and cook until all water is absorbed.  
Season with salt and pepper; set aside to cool.  
In a salad bowl, combine the couscous, red onion, bell pepper, parsley, raisins, almonds, and chick peas; stir to mix well.  
Whisk together the salad dressing, yogurt, cumin, salt, and pepper.  
Pour the dressing over salad; stir until well blended; chill and serve.