



Makes 8 cups
Preparation Time: 20 minutes
Cook Time: 10 minutes

INGREDIENTS:

1½ cups low-sodium vegetable broth
1 cup fresh or frozen green peas
½ teaspoon ground turmeric
¼ teaspoon ground ginger
⅛ teaspoon ground cinnamon
1 cup dry whole wheat couscous
Sea salt and freshly ground black pepper, to taste
2 tablespoons lemon juice
2 tablespoons tahini
2 teaspoons prepared mustard
2 teaspoons chopped fresh chives
4 cups packed baby greens
1 cup bias-sliced or ribbon-cut multicolor spring carrots
½ cup golden raisins
¼ cup chopped toasted walnuts

Farmers Market Couscous Salad

Break out the big platter or a clear glass bowl and showcase your **farmers market** haul in this eye-popping layered salad. Warm spices and veggie broth infuse the couscous with rich flavor, while a creamy tahini dressing plays up the dish's Mediterranean-inspired elements.

By Shelli McConnell

- 1 In a saucepan combine the first five ingredients (through cinnamon). Bring to boiling. Stir in couscous; remove from heat. Cover and let stand 5 minutes. Season with salt and pepper. Let cool.
- 2 For dressing, in a bowl whisk together lemon juice, tahini, mustard, and 4 to 6 Tbsp. water to reach drizzling consistency. Stir in chives. Season with salt and pepper.
- 3 On a large platter or in a straight-sided glass bowl layer the greens, couscous mixture, carrots, raisins, and walnuts. Drizzle with dressing.