



# Couscous Salad

OREGON  
Growers®

- FARM DIRECT SPECIALTY FOODS -

## PREP TIME

10 minutes

## CHILL TIME

45 minutes

## SERVES

4 to 6

## INGREDIENTS

1 cup dry pearl couscous, cooked as directed  
4 tablespoons extra virgin olive oil  
2 tablespoons red wine vinegar  
2 tablespoons **Oregon Growers Boysenberry Jam**  
Salt and pepper, to taste  
1 red pepper, minced  
1/2 of a red onion, minced  
1 cup diced cucumber

## PREPARATION

Cook and drain the pearl couscous and transfer to a large mixing bowl. Stir in 2 tablespoons olive oil, the jam, and red wine vinegar. Place in the fridge to chill for 15 minutes.

Stir in the remaining olive oil and season with salt and pepper to taste. Stir in the red pepper, red onion and cucumber. Chill in the fridge for an additional 30 minutes before serving.

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