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Couscous & Fruit Salad

Prep Time: 15 mins

Total Time: 15 mins

Ingredients

- ◆ 2 tablespoon oil, olive, extra virgin
- ◆ 2 tablespoon orange juice
- ◆ 1 tablespoon vinegar, cider
- ◆ 2 teaspoon shallot(s), finely chopped
- ◆ 1/4 teaspoon salt
- ◆ 1/4 teaspoon pepper, black ground
- ◆ 2 cup(s) couscous, whole-wheat, cooked
- ◆ 1 cup(s) nectarine, chopped
- ◆ 1 cup(s) berries, fresh, mixed, such as blueberries and raspberries
- ◆ 2 tablespoon nuts, almonds, sliced, toasted

Preparation

Whisk oil, orange juice, vinegar, shallots, salt and pepper in a large bowl. Add cooked couscous, nectarines, berries and almonds; gently toss to combine.