

Carrot and Couscous Salad

From – *Mark Bittman's Kitchen Express*

1 cup couscous
5 carrots – shredded
juice from 1 lemon
3 Tbsp orange juice
¼ cup olive oil
1 tsp cumin
salt & pepper
¼ cup raisins

- Add couscous to 2 cups of boiling water, turn off heat, cover and let sit for 10 minutes.
- Mix carrots with lemon juice, orange juice, olive oil, cumin, salt and pepper.
- When couscous is done, drain if necessary, fluff gently with a fork and add it to the carrot mixture along with the raisins.
- Toss well and serve.



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