



## Orange Couscous Salad with Garbanzos

- 1 cup whole wheat couscous
- 2 Tbsp. olive oil
- 2 Tbsp. frozen orange juice concentrate, thawed
- 2 Tbsp. balsamic vinegar
- 1 1/2 tsp. Dijon mustard
- 1/4 tsp. salt
- 1/4 tsp. black pepper
- 1 (15-oz.) can garbanzo beans, rinsed and drained
- 3 green onions, chopped
- 1/2 cup pitted dried plums, chopped
- 2 large seedless oranges
- 1/2 cup Almond Accents® Original Oven Roasted Flavored Sliced Almonds



Preparation Time : 15 minutes

Prepare couscous as directed on package, but do not add margarine, butter or salt. In large bowl, whisk together olive oil, orange juice concentrate, vinegar, mustard, salt, pepper and 2 Tbsp. water. Stir in couscous, garbanzo beans, green onions and dried plums, mixing well. Peel oranges; cut 1 orange into slices and cut each slice in half. Dice remaining orange and stir into couscous salad. Spoon salad into large bowl. Just before serving, sprinkle with Almond Accents and garnish with orange slices.

Makes 6 servings

Nutrition Information Per Serving: 293 calories; 11 g fat; 0 mg cholesterol; 413 mg sodium; 42 g carbohydrate; 6 g fiber; 8 g protein

For more great recipe ideas, visit [www.almondaccents.com](http://www.almondaccents.com).