

Quick & Easy

THE COSTCO WAY

Natural Delights® Date Curried Couscous Salad

Makes 4 to 6 servings

Dressing Ingredients:

⅓ cup olive oil
¼ cup apple cider vinegar
2 Tbsp maple syrup (or date syrup)
1 Tbsp curry powder
1 tsp garlic powder
1 tsp turmeric powder
1½ tsp kosher salt
½ tsp black pepper

Instructions:

In a mason jar, combine olive oil, vinegar, maple syrup, curry powder, garlic powder, salt and pepper. Close the jar and shake well until emulsified.

Couscous Salad Ingredients:

2 cups low-sodium vegetable broth
½ tsp kosher salt
2 cups dry couscous
1 cup basil leaves
1 cup shredded carrots
1 cup Natural Delights Organic Medjool Dates, chopped
½ cup toasted almonds, chopped
½ cup feta, crumbled

Instructions:

In a medium pot, bring broth and salt to a boil. Once boiling, stir in couscous. Immediately remove from heat. Cover. Let sit for 5 minutes. Fluff the couscous with a fork. Add to a large bowl. Set aside to cool completely. Add basil, carrots, dates, almonds and feta to the cooled couscous. Stir to combine. Pour the dressing over the couscous salad. Stir well to combine. Cover. Refrigerate for at least 30 minutes, ideally overnight to allow the flavors to develop. Serve cold.

See more Natural Delights dates recipes at: [Natural Delights/recipes](https://www.naturaldelights.com/recipes)

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