Orange and Raisin Couscous Salad

Ingredients:
1. (14 ½ oz.) can vegetable broth
2. cups whole wheat couscous
½ cup finely chopped red onion
2 oranges, peeled and sectioned
¾ cup raisins
6 Tbl. orange juice
1 Tbl. olive oil
1 tsp. prepared brown mustard
3 Tbl. walnuts, chopped

Directions:
1. Place vegetable broth in a large heatproof bowl. Bring broth to a boil on top of the stove or in the microwave.
2. Add couscous, stir well, cover and let set for 5 minutes.
3. Fluff with a fork and add onion, oranges, and raisins.
4. Mix together orange juice, olive oil, and mustard. Pour over salad.

Yields about 10 servings.

Source: Recipe from Broome County CCE