Orange, Pistachio, and Pomegranate Couscous Salad

Ingredients:

2 cups couscous
Pinch of salt
2 cups boiling water
2 tablespoons lemon juice
1/2 cup orange juice
1/2 cup pistachios, chopped
1 cup dries cranberries
4 large scallions, finely chopped
2 large handfuls mint, chopped
Seeds from one pomegranate

Directions:

1. Add the couscous, salt, and water into a bowl and mix well. Cover with a plate and let stand for 5 minutes.
2. Stir it again and cover for another 5 minutes.
3. Using a fork, fluff up the couscous, add the rest of the ingredients and mix well.

Nutrition Facts

Serving Size 3/4 cup (227g)
Servings Per Container 10

Amount Per Serving

Calories 270	Calories from Fat 35
	% Daily Value*
Total Fat 4g	**6%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 10mg	**0%**
Total Carbohydrate 55g	**18%**
Dietary Fiber 10g	**40%**
Sugars 24g	
Protein 7g	

Vitamin A 4% • Vitamin C 90%
Calcium 6% • Iron 6%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

For more information, please contact:
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Source: https://recipesfromapantry.com/pomegranate-couscous/