

Orange Couscous Salad

Recipe E-25

Ingredients	50 Servings		100 Servings		For 25 Servings	Directions
	Weight	Measure	Weight	Measure		
Water		3 quarts		1½ gallon	6 cups	<ol style="list-style-type: none"> In large saucepan heat water to a boil. Add dry couscous, turmeric and black pepper and cover. Turn off heat and let sit covered for 5 minutes. Fluff with fork and let sit. In a large bowl combine chickpeas, oranges, onion and raisins. Make dressing. In a separate bowl whisk together orange zest, lemon juice, olive oil and chives. Pour dressing over chickpea mixture. Mix well. Fold in the cooled couscous. Cover and refrigerate at least 1 hour. <p>🍷 Serve 1 cup (8 ounces).</p>
Couscous, whole wheat, dry		2½ quarts		5 quarts	5 cups	
Turmeric, ground		2 Tb		¼ cup	1 Tb	
Black pepper, ground		2 tsp		1 Tb+1 tsp	1 tsp	
Chickpeas, canned, drained 🍷	6½ lb		13 lb		3¼ lb	
Mandarin oranges, canned, drained 🍷	3 lb		6 lb		1½ lb	
Onion, red, small diced		3½ cups		7 cups	1¾ cups	
Raisins, seedless 🍷		1 quart		2 quarts	2 cups	
Dressing		1/3 cup		2/3 cup	3 Tb	
Orange zest, minced		1½ cups		3 cup	¾ cup	
Lemon juice		2/3 cup		1-1/3 cup	1/3 cup	
Olive oil		2 Tb		4 Tb	1 Tb	
Chives, dry						

🍷 USDA commodity fruits, vegetables, or beans listed in the *Food Buying Guide for Child Nutrition Programs, 2008 edition*

