

Strawberry Balsamic Couscous Salad

Ingredients

- 1 box Near East Couscous Mix - Parmesan
- 1 bunch fresh spinach
- 1/4 cup almonds, toasted and chopped
- 1 cup strawberries, thinly sliced
- Grilled chicken
- Salt and pepper to taste
- 2 tablespoons olive oil
- 1 teaspoon balsamic vinegar

How to make it

1. Combine cooked couscous, spinach, and strawberries in a large bowl.
2. Prepare the couscous according to the instructions on the box. Cool to room temperature.
3. Toss with olive oil and balsamic, and sprinkle with almonds. Serve next to chicken.



PREP
TIME

-



COOK
TIME

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TOTAL
TIME

-



SERVING

-

Made with



Near East Couscous Mix - Parmesan