



### NUTRITION PER SERVING:

<b>CALORIES</b>	259
<b>PROTEIN</b>	7 G
<b>CARBOHYDRATE</b>	40 G
<b>TOTAL FAT</b>	9 G

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<b>PREP TIME:</b>	15 MINUTES
<b>COOK TIME:</b>	0 MINUTES

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<b>YIELD:</b>	4 SERVINGS
<b>SERVING SIZE:</b>	1/4 OF ENTIRE RECIPE

### INGREDIENTS:

<b>2 TBSP</b>	EXTRA-VIRGIN OLIVE OIL
<b>2 TBSP</b>	ORANGE JUICE
<b>1 TBSP</b>	CIDER VINEGAR
<b>2 TSP</b>	FINELY CHOPPED SHALLOTS
<b>¼ TSP</b>	SALT
<b>¼ TSP</b>	FRESHLY GROUND PEPPER
<b>2 C</b>	COOKED WHOLE-WHEAT COUSCOUS
<b>1 C</b>	CHOPPED NECTARINE
<b>1 C</b>	MIXED FRESH BERRIES, SUCH AS BLUEBERRIES AND RASPBERRIES
<b>2 TBSP</b>	TOASTED SLICED ALMONDS



## COUSCOUS FRUIT SALAD

- 01 Whisk oil, orange juice, vinegar, shallots, salt and pepper in a large bowl. Add cooked couscous, nectarines, berries and almonds; gently toss to combine.

