

Israeli Couscous, Sweet Potato & Apple Salad

2 cups cooked Israeli couscous

1 cup sweet potato, grated

1/2 cup apple, grated

1/4 cup golden raisins

1/4 cup dried cranberries

2 T thyme leaves

2 T Italian parsley, chopped

1/4 cup olive oil

1/4 cup cider vinegar

2 T maple syrup

1 T orange zest

1 T lemon zest

salt & pepper, to taste

In a bowl, gently combine couscous, sweet potato, apple, raisins, dried cranberries, thyme and parsley. Add the olive oil, cider vinegar, maple syrup, orange zest, lemon zest, salt and pepper. Mix well and allow the salad to marinate for 15 minutes before serving.



ATLANTA BOTANICAL GARDEN