

## Israeli Couscous Salad

- 1 Cup of Israeli Couscous
- 1 Cup Cold water
- 1 clove peeled garlic split
- 2 sprigs of thyme
- Splash of extra virgin olive oil
- Pinch of salt and fresh ground black pepper

Set the steam oven for straight steam and for the default max steam temp. Place the above items into a solid steam oven pan and mix together. Place into the steam oven and set the timer for 12 minutes. When done remove and stir well and allow to cool.

### Orange Cumin Vinaigrette

- 1 Cup of orange juice
- 2 teaspoons ground cumin toasted
- 1 ½ Tablespoons organic tahini
- ½ C grapeseed or canola oil
- Kosher salt and freshly ground black pepper

### Preparation Method:

Place the orange juice into a small saucepot and over medium heat reduce it till you end up a quarter cup. Remove from the heat and cool completely. Combine the orange juice, cumin, tahini in a mixing bowl. While whisking gently drizzle in the oil till its fully combined. Season with salt and pepper and set aside.

For the salad combine together:

½ to 1 Cup of julienned lacinato Kale (center ribs removed)

¼ Cup of toasted walnuts

¼ Cup of orange segments (seeded)

¼ Cup of dried cranberries

Combine all the above ingredients and mix gently with the cooked and cooled Israeli couscous.  
Add the desired amount of dressing and either chill or serve salad right away.