



curried turkey and israeli couscous salad with dried cranberries

You can use light or dark turkey meat in this citrusy, sweet, subtly spiced salad. No turkey on hand? Use rotisserie chicken instead. Serves 4

- ¼ cup freshly squeezed orange juice
- ½ cup dried cranberries
- Kosher salt
- 1 cup Israeli couscous
- 6 oz. skinless roast turkey meat, cut into medium dice (1½ cups)
- ½ cup toasted almonds, chopped
- 2 medium celery stalks, finely chopped
- 2 scallions, thinly sliced
- 3 Tbs. extra-virgin olive oil
- 4 tsp. white wine vinegar
- 1½ tsp. curry powder
- Freshly ground black pepper

In a 1-quart saucepan, bring the orange juice to a boil over medium-high heat. Add the dried cranberries, stir, and set aside.

In a 3-quart saucepan, bring 2 quarts of well-salted water to a boil over high heat. Add the couscous and simmer until al dente, about

8 minutes. Drain and rinse with cold water until the couscous is cool. Drain again thoroughly and transfer to a large serving bowl. Add the cranberries and orange juice, turkey, almonds, celery, and scallions.

In a small bowl, whisk the olive oil, vinegar, and curry powder. Add to the couscous mixture and toss to combine. Season to taste with salt and pepper and serve. —Ivy Manning

Israeli couscous is similar to regular couscous but is larger and pearl-shaped. If you don't have any, use orzo or another tiny pasta shape instead.



Welcomed family.

Caught up on life.

Toasted the night.