**Moroccan Couscous Salad**

**Yeild: 1-10.25oz serving**

Romaine Lettuce 3oz

Moroccan Couscous 3oz

Cinnamon Roasted Garbanzo Beans 1oz

Grilled Carrots 1.5oz

Grilled Zucchini 1.5oz

Golden Raisins 1tbsp

Carrot Ginger Dressing 2oz

1. Place the greens in the center of the salad bowl
2. Top with couscous, garbanzo beans, carrots, and zucchini
3. Place the golden raisins on top of couscous
4. Place the dressing container in bottom left corner of salad bowl

**calories: 255**

**Fat: 4 g; 14.2%**

**Na: 375 mg**

**CINNAMON, HONEY ROASTED GARBANZO BEANS**

**YEILD: 15OZ SERVING**

GARBANZO BEANS 15OZ

OLIVE OIL 1/2TBSP

HONEY 1TBSP

CINNAMON ½ TSP

NUTMEG 1/4TSP

SALT 1/8TSP

1. PREHEAT OVEN TO 375 DEGREES F
2. DRAIN AND RINSE GARBANZO BEANS IN COLANDER. PLACE THEM ON TOWEL TO DRY OFF
3. COMBINE GARBANZO BEANS AND REST OF INGREDIENTS IN A BOWL AND MIX TOGETHER
4. SPREAD GARBANZO BEANS ON A BAKING SHEET IN A SINGLE LAYER.
5. BAKE FOR APPROXIMATELY 45 MINUTES OR UNTIL CRISPY

**CARROTS GRILLED**

FV-CARROTS FRESH UNPEELED 1.5 POUND

OLIVE OIL XTRA VIRGIN 1TBSP

CUMIN GROUND 14Z 1.5TSP

TUMERIC GROUND 0.5 TSP

PAPRIKA 18Z 0.5TSP

SALT KOHER 0.5TSP

PEPPER BLACK FRESH GROUND 0.25TSP

1. CLEAN AND SLICE CARROTS, AY CARROTS OUT ON A SHEET PAN
2. DRIZZLE WITH OLIVE OIL AND SPRINKLE THE SPICES EVENLY OVER THE CARROTS. GENTLY TOSS TO COAT
3. GRILL UNTIL TENDER AND BROWNED ON ALL SIDES

**ZUCCHINI GRILLED**

ZUCCHINI SQUASH 1.5 POUND

OLIVE OIL XTRA VIRGIN 1TBSP

CUMIN GROUND 14Z 1.5TSP

TUMERIC GROUND 0.5 TSP

PAPRIKA 18Z 0.5TSP

SALT KOHER 0.5TSP

PEPPER BLACK FRESH GROUND 0.25TSP

1. CLEAN AND SLICE CARROTS, AY CARROTS OUT ON A SHEET PAN
2. DRIZZLE WITH OLIVE OIL AND SPRINKLE THE SPICES EVENLY OVER THE ZCCHINI. GENTLY TOSS TO COAT
3. GRILL UNTIL TENDER AND BROWNED ON ALL SIDES

**CARROT GINGER DRESSING**

**YEILD: 26OZ**

GINGERROOT FRESH 2TBSP

GARLIC FRESH WHOLE PEELED 0.5TBSP

CARROTS FRESH UNPEELED 8OZ

VINEGAR CIDER 0.5CUP

JUICE APPLE 1.5CUP

PEPPER BLACK GROUND 0.25TSP

SUGAR BOWN LIGHT 2TBSP

1. PLACE THE CARROTS ON A SHEET PAN WITH COOKING SPRAY AND ROAST UNTIL TENDER
2. BLEND TOGETHER WITH REMAINING INGREDIENTS UNTIL SMOOTH