KALE COUSCOUS SALAD

PREP TIME: 20 min COOK TIME: 15 min SERVINGS: 4 SERVING SIZE: 1 cup



INGREDIENTS

- ½ cup couscous
- 1 cup kale
- ½ cup chickpeas, drained and rinsed
- ¼ cup feta
- ½ apple, chopped

DRESSING

- 2 Tablespoons olive oil
- 1 Tablespoon apple cider vinegar
- 1 Tablespoon honey
- 1/8 teaspoon salt
- 2 Tablespoons thinly sliced green onions

DIRECTIONS

- 1. Cook couscous according to directions on package.
- 2. Cut or tear kale into thin strips.
- 3. Mix shredded kale with couscous and set aside to cool.
- 4. Add the chickpeas, feta, and chopped apple.
- 5. Mix the dressing ingredients together and add to the couscous mixture.
- 6. Serve warm or cold. Enjoy!

Public Health This material was funded by USDA's Supplemental Nutrition Assistance Program - SNAP. This institution is an equal opportunity provider.

