Couscous Salad with Pomegranate Seeds & Mint

Description

I know, I know ... the flavor combination may sound a bit, well, ... odd. But believe me, it's soooooo good. The sweetness of the pomegranate seeds and dried currants, with the 'refreshingness' (yup, I think I just made that word up) of the fresh mint is wonderful. And the pomegranate seeds and walnuts also bring a fantabulous crunch. Mmmmmmm, mmmmm ... yummy for my tummy. It makes my tummy do a little happy dance.

Summary

Yield: 4
Source: The Kitchen is my Playground
Prep Time: 20 minutes
Category: Salads
Cuisine: American

Ingredients

- 10 oz plain couscous
- 1 tbsp olive oil
- 1/2 cup pomegranate seeds
- 1/2 cup chopped walnuts
- 1/3 cup chopped fresh mint
- 1/3 cup chopped fresh parsley
- 2 tbsp dried currants

Instructions

Prepare couscous according to package directions.

Fluff couscous with a fork and place in a large bowl.

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Mix in remaining ingredients.

Chill for about an hour prior to serving.

Note: This is also wonderful served immediately, while still hot, as a side dish.