**Couscous Salad**

Yield: 4 cups

Ingredients:

1/2 cup frozen peas

1 tablespoon extra-virgin olive oil

1/2 small onion, finely chopped

1/2 medium pepper, cut into ¼ inch dice

1 small carrot, peeled and cut into ¼ inch dice

1 clove garlic, minced

1/2 teaspoon kosher salt plus one pinch

1 teaspoon curry powder

1 1/4 cups of water

1/4 cup dried cranberries

1 cup couscous

Method of Preparation:

1. Heat oil in a medium saucepan over medium-high heat.
2. Add onion, pepper, carrot, garlic, and the pinch of salt
3. Cook stirring occasionally until onions are translucent and carrots are tender, about 5 minutes
4. Add salt and curry powder and cook for 1 more minute
5. Add the water and dried cranberries and bring to a boil
6. Stir in couscous and the peas
7. Cover and remove from the heat. Let sit for 5 minutes
8. Remove cover and fluff with fork