

Kayak Salad

from Kathy Stedwill

Ingredients

$\frac{2}{3}$ cup uncooked couscous
1 can mixed beans drained and rinsed
1 cup dried cranberries
1 green pepper diced
1 clove garlic minced
2 green onions chopped
 $\frac{1}{3}$ cup each olive oil and balsamic vinegar
Salt and pepper to taste

Preparation

- In a small sauce pan, stir couscous into $1\frac{1}{3}$ cups boiling water and let stand.
- In a large bowl, combine beans, cranberries, green pepper, garlic and green onions. Stir in prepared couscous.
- Combine olive oil, balsamic vinegar, salt and pepper to taste.
- *Add $\frac{1}{2}$ cup of the dressing to the salad, stirring well.
- Refrigerate salad until ready to use. **Add reserved dressing if necessary before serving.*