Five Spice Moroccan Couscous Salad With Raisins

Couscous looks like grain but they are made with durum wheat (semolina). This is very popular in North African cuisines

like Morocco, Tunisia, Libya and Algeria (Ref:Wikipedia). Last week I bought this couscous mainly wanted to make this five spice Moroccan couscous salad with raisins and nuts. I referred vegan planet cook book by Robin Robertson and made this couscous salad for last night dinner. They are so yum, flavorful, refreshing and exotic in taste. You can taste all the flavors in this salad like sweetness from dates and sugar, crunches from nuts and 5 different spice taste. I customized this recipe to my taste .

To make 5 spice Moroccan couscous salad, first you need to cook the couscous with five special spices, they are turmeric, Cayenne (red chilly powder), dry ginger powder, cinnamon powder and cumin Powder. Finally you have to toss it with sliced onion, black olives, cottage cheese, raisins, nuts and salt.

Try this yummy, delicious Moroccan couscous salad at home and enjoy with your family.

How to make Five Spice Moroccan Couscous Salad With Raisins & Nuts

Ingredients for Five Spice Moroccan Couscous Salad With Raisins & Nuts

Preparation Time: 10 mins Cooking Time: 10 mins Serves :2

• 2 Tbsp of Olive Oil
• 1/4 Tsp of Turmeric Powder
• 1/4 Tsp of Red Chilly Powder(cayanne)
• 1/4 Tsp of Cinnamon Powder
• 1/4 Tsp of Cumin Powder
• 1/4 Tsp of Dry Ginger Powder
• 1 Cup of Instant Couscous
• 2 Cups of Water
• 1 Medium Size Red Onion, Sliced
• 10 Black Olives
• 2 Tbsp of Cottage Cheese
• Handful of Raisins
• Handful of Walnuts
• 1/4 Cup of Seedless Dates
• 1/4 Tsp of Brown Sugar
• Salt to taste

Method for Five Spice Moroccan Couscous Salad With Raisins & Nuts

• Heat a pan with oil in a medium heat, when it is hot, add couscous, turmeric powder, red chilly powder, cinnamon powder, cumin powder and dry ginger powder. Fry well in oil for 2 mins. Add water, bring it to boil, reduce the heat to low flame, cover and cook for 10 mins.
• Transfer this couscous to a serving bowl. To the couscous, add onion, black olives, raisins, dates, walnuts, cottage cheese, sugar and salt. Gently toss it with fork until everything combined well.
• Serve immediately.

Tips

• You can customize this salad recipe by adding chickpeas or black beans.
• Instead of water you can add vegetable broth.
• If you don’t have walnuts, add cashews or peanuts or almonds.

Tags: Five Spice Moroccan Couscous Salad With Raisins & Nuts, moroccan salad with couscous, couscous recipe, five spice

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