



JAFFA ORANGE MOROCCAN-STYLE COUSCOUS SALAD

Makes

2

Time

20
Minutes

Level

Simple

Kcal

600
per portion

You will need

- 3 x Jaffa Sweet Reds (Sliced and peel removed)
- ½ x Red Onion (finely chopped)
- 180g of Couscous
- 87g Pomegranate Seeds
- 45g Flaked Almonds (lightly toasted)
- 35g Mixed Salad (such as spinach, rocket, and watercress)
- 30g Fresh Mint (finely chopped)
- Salt and Pepper to taste

For the dressing:

- 1 x Jaffa Sweet Reds (juiced)
- 1 x Small Garlic Clove (minced)
- 1 x TBSP White Wine Vinegar
- 1 x TBSP Honey
- 100ml Extra Virgin Olive Oil
- Salt and Pepper to taste

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#JAFFAJoy FOR
TEA TONIGHT!

Our step-by-step guide

Step 1

Cook the couscous as recommended on the packaging.

Step 2

Toss together cooked couscous, finely chopped red onion, pomegranate seeds, flaked almonds, mixed salad, fresh mint, and Jaffa Sweet Reds.

Step 3

Make the dressing by whisking together olive oil, Jaffa Sweet Reds juice, white wine vinegar, honey, minced garlic, salt, and pepper until well combined, adjusting seasoning or sweetness if needed.

Step 4

Drizzle over the salad, then gently toss. Serve immediately, or chill for up to an hour to let the flavours develop.

Step 5

Enjoy!

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