



## Plant-Based Couscous Salad

Recipe By MICHAEL McMURTREY

SERVES: 4

### INGREDIENTS:

- ☐ 8 oz. bottle Caesar dressing
- ☐ 2 tbsp. lemon juice
- ☐ 2 tbsp. maple syrup
- ☐ 2 tsp. black pepper
- ☐ 3-4 cups tri-color pearl couscous (prepared)
- ☐ 1-2 bulbs fennel, *thinly shaved*
- ☐ 1 avocado, *cubed*
- ☐ 1 cup walnuts, *slightly crushed*
- ☐ ½ cup dried cherries

### DIRECTIONS:

- ☐ 1. Into a small bowl, add Caesar dressing, lemon juice, maple syrup, and black pepper. Mix together thoroughly.
- ☐ 2. Into a serving bowl, add your prepared couscous, fennel, avocado, walnuts, and dried cherries.
- ☐ 3. Pour your dressing over the salad and toss. Serve chilled or room temperature.

---

**Did you make this recipe?**

Tag your picture ( @inglesmarkets ) and you might win a prize!