|  |  |
| --- | --- |
| Basil Couscous Salad  **Ingredients:** 1 Box Pearl Couscous - cooked according to package  1 Small Bag Spring Mix  1/2 Cup Cashews  1/2 Cup Strawberries - sliced  1/2 Cup Asiago Cheese - shredded  1-1/2 Cups - Cooked Breaded Chicken (optional) – diced  1/2 Cup Craisins Directions: Cook the couscous according to the package. \*Drain. (you can stir in parmesan cheese and a DASH of milk here) Place in bowl, cover and refrigerate for 4 hours or overnight. Place the spring mix into a medium to large bowl. Sprinkle the couscous on top. Follow with cheese, strawberries, chicken (if using), nuts and craisins.  **A bowl of salad on a plate  Description automatically generated**  **Dressing:**  1 Cup Mayonnaise  2 Tablespoons Red Wine Vinegar  1/2 Cup Buttermilk  1 Cup Basil - chopped  Salt & Pepper to taste  Place all ingredients into a Pyrex measuring up. Blend with a handheld blender until just combined and the basil it’s speckled. Toss dressing with salad to liking. |  |

Adapted from Bountiful Kitchen