

ROASTED BEET & CITRUS COUSCOUS SALAD

INGREDIENTS

2 c leeks, sliced
1 c fennel, sliced
2-3 small beets, chopped
1 tbsp fresh thyme
1 tbsp fresh rosemary
2 cloves garlic, minced
1 blood orange
½ c dry couscous
¼ c olive oil
1 c veggie broth
arugula
pistachios
pepper
salt

PREHEAT

Preheat oven to 400°.

DIRECTIONS

In baking dish combine sliced fennel, leeks, beets, thyme, rosemary, garlic, olive oil, salt, and pepper.

Roast in oven 40–45 minutes, stirring at the ½ way point. Remove when beets can be easily pierced with fork.

In saucepan, bring 1 cup veggie broth and 1 tsp olive oil, and a pinch of salt to a boil.

Stir in couscous, cover, remove from heat and let stand 5 minutes, fluff with fork.

For dressing, slice ½ blood orange into moons and juice other half.

Whisk blood orange juice, remaining olive oil, salt, and pepper.

Layer arugula, with warm couscous and roasted veggies.

Finish with blood orange slices and drizzle dressing.