

Curried Couscous Salad with Bacon

Jacob · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

50 mins

Description

Finally a couscous salad that is not bland This salad is a great addition to your summer meal or as a lunch any time of year

Ingredients

- - 4 slices bacon - 1 onion
- chopped - 1 ½ cups water - 1 cup uncooked couscous - ¾ cup diced carrot - ¾ cup diced cucumber - ½ red bell pepper
- diced - ½ (15 ounce) can garbanzo beans
- drained and rinsed - ¼ cup olive oil - 2 tablespoons white balsamic vinegar - 1 tablespoon soy sauce - 1 tablespoon white sugar - 2 teaspoons curry powder - salt and pepper to taste

Instructions

1. Place the bacon in a large
2. deep skillet
3. and cook over medium-high heat
4. turning occasionally
5. until evenly browned
6. about 10 minutes. Drain the bacon slices on a paper towel-lined plate. When cool
7. crumble the bacon slices
8. and set aside. Drain all but 1 tablespoon of bacon drippings from the skillet
9. and cook and stir the onion in the skillet until the edges of the onion begin to turn brown. Set the onion aside. Bring the water to a boil in a saucepan
10. and sprinkle in the couscous. Remove the pan from the heat
11. let stand for 5 minutes to absorb the water
12. then fluff the couscous with a fork. Allow couscous to cool. Place the onion
13. cooled couscous
14. carrot
15. cucumber
16. red bell pepper
17. and garbanzos into a salad bowl
18. and stir lightly to combine. In a bowl
19. whisk together the olive oil
20. white balsamic vinegar
21. soy sauce
22. sugar
23. curry powder
24. and salt and pepper until the sugar has dissolved. Pour the dressing over the salad
25. mix again lightly
26. and sprinkle with bacon bits. Cook's Note You can use whatever vegetables you have in the fridge. If you are short on time
27. you can skip the bacon and onions (although everything is better with bacon) and use green onions instead.