

## **Ancient Grains Salad “Hack”**

**By: Jose Guerrero**

### **Ingredients:**

Couscous (prepared per package instructions)

Mixed Greens (washed and dried)

Cherry Tomatoes (halved)

Cucumber (sliced)

Cranberries

Goat Cheese (crumbled) or your preferred cheese

Lemon Vinaigrette

### **Instructions:**

1. Prepare Couscous:
  - a. Follow the package instructions to cook the couscous.
  - b. Once cooked, chill the couscous to 38 degrees F
2. Prepare Mixed Greens:
  - a. While the couscous is cooking, wash and dry the mixed greens.
3. Build the Salad:
  - a. Arrange the chilled couscous around the perimeter of a salad bowl.
4. Mix Ingredients:
  - a. In a separate mixing bowl, combine the cherry tomatoes, cucumber, dried cranberries, mixed greens, and lemon vinaigrette.
  - b. Toss the ingredients until they are well coated with the vinaigrette.
5. Assemble the Salad:
  - a. Transfer the tossed ingredients to the center of the salad bowl, placing them inside the couscous ring.
  - b. Using tongs, mix the couscous and salad ingredients until everything is well incorporated.
6. Add Cheese:
  - a. Top the salad with crumbled goat cheese or your preferred cheese.
7. Serve and Enjoy:
  - a. Serve the salad immediately and enjoy!