



## Recipes

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# Moroccan Couscous Salad Wrap

Prep Time: 15 Minutes

Cooking Time: 20 Minutes

Serves 4

### Ingredients:

- 4 each 12" Whole Wheat Tortilla (10254)
- 6 cups (1 medium size eggplant) Eggplants , diced into 1" cubes
- 1 Lemon Lemon Juice
- 1/4 cup Olive Oil
- 1 cup Sweet Onion , small dice
- 2 tsp. Fresh Garlic , minced
- 1/4 tsp. Cumin
- 1/4 tsp. Paprika
- 1/2 tsp. Kosher Salt
- 2 cups Roasted Cherry Tomatoes
- 8 oz. vol. Moroccan Spiced Carrot Dressing , see related recipe
- 2 1/2 cups Couscous , prepared
- 2 oz. vol. Fresh Mint Leaves, chopped
- 8 oz. vol. Feta Cheese , crumbled
- 6 oz. vol. Black Olives , pitted

### Directions:

1. Place diced eggplant in mixing bowl with lemon juice, olive oil, onions, garlic, cumin, paprika and salt. Fold together until eggplant is coated.
2. Place on 1/2 sheet pan and roast eggplant in a 425 oven. Set aside to cool.
3. Place couscous in large mixing bowl. Fold in 4 oz. of Moroccan Spiced Carrot Dressing, and remaining ingredients including tomatoes and eggplant.
4. Hold refrigerated until ready for use.
5. When ready to serve, heat tortillas and place on work surface.
6. Cut a 12 o clock line towards the center of wrap and roll wrap into a cone shape and place in a cone holder.
7. Drizzle 1 oz. of Moroccan Spiced Carrot Dressing in each cone.
8. Fill cone with 10 oz. of couscous salad.

**\*\*Note:** You can also serve with seared tuna or grilled chicken.



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### Moroccan Spiced Carrot Dressing

Serves 1

#### Ingredients:

1/8 cup Orange Juice  
1/8 cup Golden Raisins  
3/5 cup Fresh Grated Carrot  
1 1/2 tsp. Fresh Garlic , minced  
1/8 cup Lemon Juice  
3/4 tsp. Lemon Zest  
1/5 tsp. Kosher Salt  
1/5 tsp. Cumin  
1 1/2 tsp. Fresh Cilantro , chopped  
1/2 tsp. Fresh Mint  
1/5 tsp. Chile Powder  
1/6 cup Olive Oil

#### Directions:

1. Heat orange juice in a small saucepan and bring to a simmer. Add golden raisins and simmer for 2 minutes. Remove from heat to cool.
2. Place all ingredients in blender and puree until smooth and emulsified.
3. Place in storage container. Label, Date and Refrigerate.