



Moroccan Dinner Salad Bowl with Orange Blossom Dressing

Here's a cool way to enjoy your special candlelight dinner

Couscous:

- 1 cup water
- 1/2 teaspoon saffron threads, crushed
- 1/8 teaspoon salt
- 1 teaspoon butter or ghee
- 1 cup original couscous, uncooked

Chickpeas:

- 1 Tablespoon butter or ghee
- 1/2 cup minced onion
- 1 garlic clove, minced
- 1/2 teaspoon cumin
- 1/4 teaspoon cinnamon
- 1/8 teaspoon ground coriander

1 (15 ounce) can chickpeas
1/4 cup chickpea liquid
1/4 teaspoon salt; 1/8 teaspoon ground black pepper
1/4 cup chopped roasted red peppers
1/3 cup small frozen peas

Carrots:

2 cups spiralized carrots,
1 Tablespoon lemon juice
1/2 teaspoon lemon zest
1/8 teaspoon ground cumin
1/4 teaspoon ground cinnamon
2 Tablespoons minced chives or green onions
2 Tablespoons seedless currants
Salt; ground black pepper to taste

Sweet/Sour Blueberry Kraut:

1-1/2 cups old fashioned sauerkraut, drained
1 teaspoon butter or ghee
1/3 cup chopped red onion
4 to 5 Tablespoons (with whole berries) wild blueberry spread
1 to 2 Tablespoons water

Spinach:

2 cups baby spinach, sliced
2 Tablespoons toasted sliced almonds
1/2 Tablespoon lemon juice

Tomatoes: 2 cups grape tomatoes, washed

Kale:

2 cups fine chopped kale
1 Tablespoon lemon juice
1 teaspoon sesame oil
Salt and ground black pepper to taste
1/2 Tablespoon sesame seeds

Orange Blossom Dressing

1/4 cup orange juice

1/2 teaspoon orange zest
1 Tablespoon orange blossom water (optional)
1 teaspoon sesame oil
1/8 teaspoon ground cinnamon
Salt; ground white pepper to taste

Garnish:

Fresh cilantro leaves; chives with blossoms; orange slices, quarters

Serve with warm flatbreads and almond butter spread

Cook Couscous:

Place water, crushed saffron, salt, and butter in medium saucepan; bring to a boil; stir to melt butter; stir in couscous; remove from heat; cover; let rest covered for 5 minutes. Fluff couscous; set aside. Can be prepared warm or cold.

Cook Chickpeas:

Melt butter in 10-inch skillet, add onion; sauté 2 to 3 minutes to soften; add garlic, cumin, cinnamon, ground coriander; cook to lightly warm spices.

Drain liquid from chickpeas, setting 1/4 cup liquid aside.

Add chickpeas and 1/4 cup liquid to skillet; bring to a boil; season with salt and black pepper. Cook about 5 minutes to reduce liquid in half; stir in red peppers and peas; cook until hot. Set aside. Can be served warm or cold.

Prepare Carrots:

Cut the spiralized carrots into bitesize strands; place in medium sized bowl. Toss with lemon juice, lemon zest, cumin, and cinnamon. Add chives and currants. Season with salt and black pepper to taste. Cover; place in refrigerator to chill until serving.

Cook Sweet/Sour Blueberry Kraut:

Drain sauerkraut; rinse twice with cold water; squeeze out liquid.

In small skillet, melt butter; sauté onion until softened, about 3 to 4 minutes; stir in blueberry spread until melted; add water until desired lightly thickened consistency. Remove; set aside. Cool. Cover; place in refrigerator to chill until serving.

Prepare Spinach:

In medium sized bowl, toss spinach with sliced almonds; cover; place in refrigerator to chill until serving. Drizzle with lemon juice before serving.

Prepare Tomatoes: Wash 2 cups grape tomatoes; place in medium sized bowl; chill in refrigerator until serving.

Prepare Kale:

In small bowl, combine kale, lemon juice, and sesame oil. Season with salt and ground black pepper to taste; stir in sesame seeds. Cover; chill in refrigerator until serving.

Prepare Orange Blossom Dressing

In narrow bowl, whisk orange juice, zest, orange blossom water if using, oil, and cinnamon. Season with salt and white pepper to taste.

To Serve: Place 6-inch small bowl in center of 14-inch round shallow serving bowl. Fill small bowl with warm couscous. Top with some cilantro leaves. Arrange equal amounts of chickpeas, spinach, carrots, tomatoes, kale, and kraut around the couscous. Drizzle orange dressing over couscous and spinach salad.

Garnish serving platter with orange segments and fresh chive blossoms.

Place platter on a turntable for easy serving. Serves: 4 to 6

Serve with warm flatbreads and almond butter spread.

Cook's Note: This recipe looks like it would be difficult, but it isn't. You can make the different parts separately and store them in the refrigerator. The couscous and chickpeas can be served cold, but we like to warm them up a bit in the microwave.

About the Recipe: Turn your summer dinner into something special. This is the perfect recipe to serve. Guests can select their favorite vegetables and grains. We love to add warm flatbread, accompanied by almond butter (that can be purchased at the store). Place your platter on a turntable for easy serving.