



# The Butchart Gardens®

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NATIONAL HISTORIC SITE OF CANADA

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- Place couscous in bowl
- Add dressed vegetables on top
- Garnish with a sprig of mint

## Couscous Salad Mix

Ingredients	US	Metric
Couscous	30 oz	850 g
Fresh parsley <i>(finely chopped)</i>	1½ oz	45 g
Fresh mint <i>(finely chopped)</i>	¾ oz	20 g
Orange <i>(zest of)</i>	1	1

### Method:

- Prepare couscous to package instructions and cool
- Mix cool couscous with finely chopped parsley, mint and orange zest

## Vegetables

Ingredients	US	Metric
Cauliflower	1 lb + 2 oz	500 g
Broccoli crowns	9 oz	250 g
Carrots (peeled)	6 oz	170 g
Dried apricots	5 oz	140 g
Red peppers	6 oz	175 g
Red onions	1 oz	25 g

### Method:

- Dice onion
- Chop all vegetables into bite size pieces
- Dress vegetables with dressing

## Vegetable Salad

Makes approximately 6 servings



## Dressing

Ingredients	US	Metric
Mayonnaise	1¼ cup	315 ml
Sambal Oelek	1 tsp	6 g
Curry powder	1 Tbsp	15 g
Liquid honey	2½ oz	70 g
Ground coriander	¼ tsp	¾ g
Salt and pepper	to taste	to taste
Water	¼ cup	62 ml

### Method:

- Put mayonnaise into large bowl
- Microwave honey to liquefy – use care as it burns very easily
- Add liquefied honey and spices to mayonnaise
- Whisk and then scrape out into vegetables
- Blend well