Khorasan a l'Orange Salad

Ingredients

- **1 cup orange juice**
- **1 cup Khorasan (uncooked)**
- **½ cup dried cranberries**
- **½ cup each diced celery and carrot**
- **¼ cup minced red onions**
- **¼ cup chopped walnuts, pecans or natural almonds**
- **1/3 cup chopped fresh parsley**
- **2 T fresh mint leaves**
- **1 T olive oil**
- **1 T freshly squeezed lemon juice**
- **1 t grated lemon zest**
- **¼ t salt**
- **1/8 t freshly ground black pepper**

Method

Cook Khorasan in 2 cups water for approximately 1 hour. Bring to a boil and simmer. When almost cooked add 1 cup of orange juice and continue to cook for approximately 20 minutes. Remove from heat and let stand.

• Meanwhile place cranberries, celery, carrots, red onions and walnuts in a large bowl.

• Once grain is cool, drain any remaining liquid and add to cranberry mixture.

• Add parsley, mint, olive oil, lemon juice, lemon zest, salt and pepper. Mix well.

• Cover and refrigerate for at least 2 hours

Notes