

FUSION

FITNESS STUDIO

NUTRITION PER SERVING:

CALORIES	259
PROTEIN	7 G
CARBOHYDRATE	40 G
TOTAL FAT	9 G

PREP TIME:	15 MINUTES
COOK TIME:	0 MINUTES

YIELD:	4 SERVINGS
SERVING SIZE:	1/4 OF ENTIRE RECIPE

INGREDIENTS:

2 TBSP	EXTRA-VIRGIN OLIVE OIL
2 TBSP	ORANGE JUICE
1 TBSP	CIDER VINEGAR
2 TSP	FINELY CHOPPED SHALLOTS
¼ TSP	SALT
¼ TSP	FRESHLY GROUND PEPPER
2 C	COOKED WHOLE-WHEAT COUSCOUS
1 C	CHOPPED NECTARINE
1 C	MIXED FRESH BERRIES, SUCH AS BLUEBERRIES AND RASPBERRIES
2 TBSP	TOASTED SLICED ALMONDS



COUSCOUS FRUIT SALAD

- 01 Whisk oil, orange juice, vinegar, shallots, salt and pepper in a large bowl. Add cooked couscous, nectarines, berries and almonds; gently toss to combine.

