

Moroccan Salad with Orange Cilantro Dressing

Salad Ingredients:

- 1 cup Bulgur, uncooked
- 1 cup pitted Dates, chopped
- 1 tsp Salt
- ½ cup Pistachios
- 3 Oranges, peeled and cut into sections
- 4-5 cups (pressed) Baby Spinach leaves

Dressing Ingredients:

- 2 Oranges, peeled
- 3 tbsp Olive oil
- 2 tbsp Apple Cider vinegar
- 1 tsp Salt
- 1 cup fresh Cilantro leaves, packed
- 0-4 tbsp Water to adjust consistency

Directions:

Cook the bulgur according to package directions, adding the dates and salt just at the end of the cooking time.

This helps soften the dates a bit and gives the bulgur good flavor.

Cool the bulgur for 20-30 minutes for a cold salad.

In a food processor, combine all the dressing ingredients except the cilantro.

Puree until smooth, removing any pieces of orange that can't be broken down any further.

Add the cilantro to the smooth mixture, pulse a few times, and set aside.

Toss the cooled bulgur and dates mixture with the other salad ingredients.

Drizzle or toss with the dressing.

Serve immediately.

Note:

I've also used mint in place of cilantro and it's deelyish.

