



Strawberry Chicken Couscous Salad

Serves 4 (about 1¼ cups each)

1¼ cups low-fat chicken broth

1 cup couscous

1 cup cubed cooked chicken breast

2 cups sliced strawberries

3 green onions, thinly sliced

¼ cup chopped fresh parsley

½ cup raspberry vinaigrette

⅓ cup crumbled feta cheese

In a medium pan, bring chicken broth to a boil; remove from heat. Stir in couscous and cover until liquid is absorbed; cool. In a large bowl, combine couscous with remaining ingredients; stir thoroughly. Chill until ready to serve.

Per serving: 400 calories, 14 g fat, 20 g protein, 48 g carbohydrate, 5 g fiber, 490 mg sodium