

Apple Rosemary Couscous

Ingredients

- 1 tbsp olive oil
- 3/4 cup chopped onion
- 3 cloves garlic, minced
- 1 13 ¾ oz can reduced sodium or regular single strength chicken broth
- 1 tsp dried rosemary OR 2 tsp fresh rosemary
- 1/4 tsp black pepper
- 1 cup Near East® Original Plain Couscous
- 1/3 cup currants or raisins
- 2 medium tart red apples, cut into 1/2-inch pieces, unpeeled

How to make it

1. In large saucepan, heat olive oil over medium-high heat. Add onion and garlic; cook 2 or 3 minutes, stirring constantly, or until onion is translucent.
2. Add broth, rosemary and pepper; bring to a boil. Reduce heat to medium; cook 5 minutes.
3. Stir in couscous and currants; cover and remove from heat. Let stand 5 minutes.
4. Fluff couscous lightly with a fork. Gently stir in apples; cover and let stand 3 minutes.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	10 min	15 min	2-3

Made with



Near East® Original Plain Couscous