

Apricot Ginger Couscous

Ingredients

- 1 tbsp butter or olive oil
- 1 tsp grated fresh ginger or 1/4 tsp powdered ginger
- 1/8 tsp cinnamon
- 1 5.8 oz package Near East® Roasted Garlic & Olive Oil Pearled Couscous
- 1/2 cup chopped dried apricots
- 1/2 cup raisins or 1/3 cup currants
- 1/3 cup sliced green onion

How to make it

1. In medium saucepan, combine 1 ¼ cups water, butter, ginger, cinnamon and contents of Spice Sack; bring to a boil.
2. Stir in couscous, apricots, raisins and green onion. Cover; remove from heat. Let stand 5 minutes. Fluff lightly with a fork.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	2-3

Made with



**Near East® Roasted Garlic & Olive Oil
Pearled Couscous**