

# Caramelized Pearl Onion Couscous from Michelle Goth (Blackberry Babe)

## Ingredients

- 1 box Near East® Original Plain Couscous
- 2 cups low sodium broth, chicken or vegetable
- 1/2 tsp salt
- 1 tsp olive oil
- 5 oz pearl onions, thawed
- 1/3 cup water
- 1 tsp brown sugar
- 1 tbsp balsamic vinegar
- 1 tsp thyme, dried or 1 tbsp fresh
- 1/8 tsp salt
- Pinch of black pepper
- 1/8 cup Parmesan cheese, grated
- Fresh herbs for garnish (rosemary, thyme, or parsley)

## How to make it

1. Follow package instructions to prepare Near East® Couscous Mix using broth and salt.
2. In a small, non-stick skillet, add olive oil and heat on medium.
3. Pat pearl onions dry with a paper towel to remove excess moisture. Add to skillet and sauté for 4-5 minutes until the onions begin to take on a light golden color.
4. Add water, brown sugar, balsamic vinegar, and spices to the skillet. Sauté to combine and reduce heat to low.
5. Allow to simmer for 10-12 minutes until the onions are soft and caramelized, and the water has mostly evaporated, leaving a light glaze on the onions.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	20 min	25 min	6

## Made with



**Near East® Original Plain Couscous**

6. Into a small bowl, add cooked couscous, caramelized pearl onions and parmesan cheese. Stir gently to combine.
7. Garnish with fresh herbs and serve warm.