

# Couscous Cubano

## Ingredients

- 1 package (10 oz) Near East Couscous Mix - Original
- 1 can (15 oz) black beans, rinsed and drained
- 1 cup small dice peeled ripe papaya
- 1 cup shredded spinach leaves
- 1 green onion, minced
- 2 tbsp lime juice
- 2 tbsp olive oil
- 1/2 tsp ground cumin
- 1/4 tsp salt (optional)
- 1/8 tsp cayenne pepper
- 1/4 cup chopped smoked salted almonds

## How to make it

1. Prepare couscous according to package instructions omitting butter or olive oil. Transfer to large bowl; cool 10 minutes.
2. Stir in remaining ingredients except almonds. Mix well.
3. Transfer to serving platter; sprinkle with almonds.



PREP  
TIME

10 min



COOK  
TIME

10 min



TOTAL  
TIME

20 min



SERVING

4-6

## Made with



Near East Couscous Mix - Original