

# Couscous Risotto Milanese

## Ingredients

- 2 tsp butter or olive oil
- 1 large onion, chopped
- 1 medium red bell pepper, finely chopped
- 1 ¼ cups water
- 1 ½ cups frozen peas and carrots
- 1/2 tsp turmeric
- 1 5.9 oz package Near East® Parmesan Couscous

## How to make it

1. In large nonstick skillet, melt butter over medium heat. Add onion and bell pepper; cook 5 minutes, stirring frequently.
2. Add water, peas and carrots, turmeric and contents of Spice Sack. Bring just to a slow boil; remove from heat.
3. Stir in couscous; cover. Let stand 5 to 7 minutes or until most of liquid is absorbed.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	10 min	15 min	4

## Made with



Near East® Parmesan Couscous