

Couscous With Dates, Raisins and Almonds

Ingredients

- 1/2 cup sliced almonds
- 1/3 cup orange juice or water
- 1/2 cup raisins
- 1 10 oz package Near East® Original Plain Couscous
- 1/2 cup chopped dates
- 2 cups water
- 1 tbsp Extra Virgin Olive Oil
- 1/2 tsp cinnamon
- 1/2 tsp salt
- 1 tsp grated orange peel

How to make it

1. Heat oven to 350°F. Place almonds in baking pan. Toast 8 minutes or until almonds are light golden brown and fragrant, stirring frequently. Set aside.
2. In medium saucepan, warm orange juice over low heat. Add raisins; let plump 15 minutes or until most of liquid is absorbed. Stir in dates; set aside.
3. Place couscous in 8x8x2-inch baking pan. In medium saucepan, combine water, olive oil, cinnamon and salt; bring to a boil. Pour liquid over couscous; cover with foil. Let stand 10 minutes or until liquid is absorbed. Fluff with fork. Stir in raisin mixture, almonds and orange peel; serve immediately.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	4-6

Made with



Near East® Original Plain Couscous