

# Cranberry Chili Couscous

## Ingredients

- 2 tsp olive oil
- 1 small leek, chopped, white part only (about 1/4 cup)
- 1/4 cup thinly sliced celery
- 2 tbsp orange marmalade
- 1 5.8 oz package Near East® Garlic & Olive Oil Couscous
- 1/4 cup dried cranberries or chopped fresh cranberries
- 1 small jalapeño, seeded and minced (about 1 tbsp)

## How to make it

1. In medium saucepan, combine oil, leek, celery, marmalade, 1 ¼ cups water, contents of Spice Sack, cranberries and jalapeño.
2. Bring to a boil. Stir in couscous.
3. Cover; remove from heat. Let stand 5 minutes.
4. Fluff couscous lightly with fork before serving.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	10 min	15 min	2

## Made with



Near East® Garlic & Olive Oil Couscous