

# Cranberry Couscous Dressing

## Ingredients

- 1 tbsp olive oil
- 1/2 cup chopped onion
- 1/2 cup sliced celery
- 2 ¼ cups reduced sodium or regular single strength chicken broth, divided
- 1 10 oz package Near East® Original Plain Couscous
- 1 egg, lightly beaten
- 2 tsp sugar
- 1 tsp dried rubbed sage
- 1/2 tsp black pepper
- 1 cup fresh cranberries, cut in half
- 1/4 cup chopped walnuts

## How to make it

1. Heat oven to 375°F. Lightly spray round 2-quart glass casserole with cooking spray; set aside.
2. In large saucepan, heat olive oil over medium-high heat. Add onion and celery; cook 2 to 3 minutes or until onion is translucent. Add 1 ¼ cups broth; bring to a boil. Stir in couscous; cover. Remove from heat; let stand 5 minutes.
3. In large bowl, combine 1 cup broth, egg, sugar, sage and black pepper; mix well and set aside.
4. Fluff prepared couscous lightly with a fork. Stir in cranberries and walnuts; add to egg mixture, tossing until well-combined.
5. Spoon into prepared casserole; bake uncovered about 40 minutes or until toothpick inserted in center comes out clean.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	45 min	60 min	4

## Made with



**Near East® Original Plain Couscous**