

# Fish Couscous

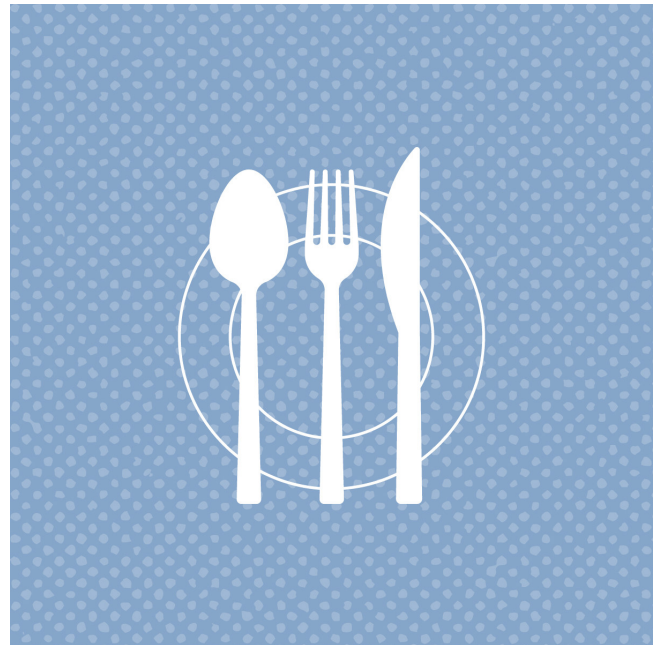
## Ingredients

Charmoula Marinade (recipe follows)

- 1 lb cod, snapper or seabass fillets, cut into 2-inch pieces
- 4 tbsp olive oil
- 1 cup sliced celery
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1 cup peeled, seeded and chopped tomatoes
- 1 ½ tsp ground cumin, divided
- 1/4 tsp freshly ground black pepper
- 7 cups water or chicken broth, divided
- 1 15 oz can chickpeas, rinsed and drained
- 1 10 oz box Near East® Original Plain Couscous
- 1/2 tsp salt
- 1/4 tsp ground cinnamon
- Chopped parsley (optional)

## How to make it

1. In medium bowl, toss marinade and fish. Marinate 1 hour in refrigerator.
2. Meanwhile, in large saucepan, heat oil over medium heat. Add celery, onion and garlic; cook 5 minutes, stirring occasionally. Stir in tomatoes, 1 tsp cumin and pepper; cook 5 minutes. Add 5 cups water; bring to a boil. Reduce heat to medium-low. Add fish and chickpeas; simmer 8 to 10 minutes.
3. While soup is simmering, prepare couscous: Place couscous in shallow baking pan, 8x8x2-inches. In medium saucepan, combine 2 cups water, 1/2 cumin, salt and cinnamon; bring to a boil. Pour liquid over couscous; cover. Let stand 10 minutes or until liquid is absorbed. Fluff with fork.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	20 min	35 min	4-6

## Made with



**Near East® Original Plain Couscous**

4. In bottom of each soup bowl, place large spoonful of couscous. Ladle fish soup over couscous. Sprinkle with parsley if desired.