

Fruited Couscous

Ingredients

- 1 cup Tropicana Pure Premium® orange juice or Dole® 100% orange juice
- 2 tsp olive oil
- 1/2 tsp ground cinnamon
- 1/2 tsp ground coriander
- 1/4 tsp salt
- 1/8 tsp cayenne pepper (optional)
- 1/2 cup dried fruit bits
- 3/4 cup Near East® Original Plain Couscous
- 1/4 cup toasted slivered almonds (optional)

How to make it

1. Combine juice, olive oil, cinnamon, coriander, salt and, if desired, cayenne pepper in 1-1/2-quart saucepan; mix well. Stir in fruit. Cover and bring to a boil.
2. Stir in couscous. Cover and remove from heat. Let stand 5 minutes.
3. Gently fluff couscous with fork. Sprinkle with almonds, if desired. Serve immediately.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	15 min	20 min	4

Made with



Near East® Original Plain Couscous