

Lemon Couscous Pudding

Ingredients

- 1 ¼ cups water
- 1 cup Near East® Original Plain Couscous
- 1 cup half & half
- 5 tbsp sugar
- 3 tbsp lemon juice
- 1 tbsp lemon zest
- 2 pinches salt

How to make it

1. In a 2-quart saucepan, bring water and 1 pinch of salt to a boil.
2. Add couscous, stir, cover and remove from heat. Stand 5 minutes. Fluff with fork.
3. In another 2-quart saucepan, add half & half, sugar, lemon juice, zest and 1 pinch of salt. Bring to a simmer for 3 minutes or until sugar has completely dissolved.
4. Add milk mixture to fluffed couscous. Stir well. Cover. Stand 5 minutes. Serve warm.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
12 min	15 min	27 min	4

Made with



Near East® Original Plain Couscous