

# Moroccan Eggs and Couscous

## Ingredients

- 1 tbsp olive oil
- 1/2 cup finely chopped onion
- 1 can (14.5 oz) chopped tomatoes, undrained
- 1/2 tsp sugar
- 1/2 tsp ground cumin
- 1/2 tsp ground cinnamon
- 1/8 tsp cayenne pepper
- 1 cup Near East® Original Plain Couscous
- 4 eggs
- 1 cup shredded Monterey Jack or cheddar cheese
- Chopped cilantro - optional

## How to make it

1. Heat olive oil in medium saucepan. Sauté onion 2-3 minutes until soft.
2. Add tomatoes, sugar, cumin, cinnamon and cayenne. Bring to a simmer and cook 5 minutes, stirring occasionally until liquid is slightly reduced.
3. Meanwhile, preheat oven to 400°F. Place couscous in a 8 or 9-inch square or round pan. Add 1 ¼ cups boiling water. Cover with foil and let stand 5 minutes.
4. Fluff couscous with a fork and make four indentations evenly spaced in pan. Break one egg into each indentation.
5. Spoon tomato mixture around eggs. Sprinkle with cheese. Bake 10 minutes or until eggs are done. Garnish with cilantro. To serve, loosen edges with spatula. Cut into four squares or wedges.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
12 min	10 min	22 min	4

## Made with



**Near East® Original Plain Couscous**