

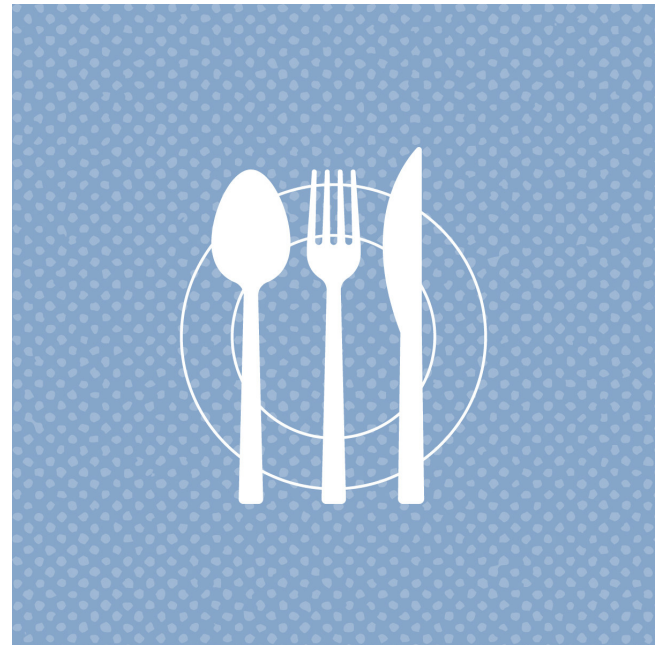
Mushroom Almond Couscous

Ingredients

- 1 tbsp olive oil
- 1 cup fresh mushrooms, sliced
- 1/2 cup carrots, shredded, cooked
- 1/4 cup almonds, sliced
- 1/4 cup raisins
- 1/2 cup onion, chopped
- 2 cloves garlic, minced
- 1 cup chicken broth
- 1/2 cup water
- 1 package (5.4 oz) Near East® Mushroom & Herb Pilaf

How to make it

1. In large skillet, heat olive oil over medium heat. Add mushrooms, carrots, almonds, raisins, onion and garlic; cook 5 minutes, stirring frequently.
2. Add in chicken broth and water, and bring to a boil. Stir in Near East® couscous and contents of spice sack, omitting butter or olive oil. Cover; let stand for 5 minutes or until most liquid is absorbed.



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 10 min | 10 min | 20 min | 4 |

Made with



Near East® Mushroom & Herb Pilaf