

# Spicy Couscous With Orange Zest and Scallions

## Ingredients

- 2 tsp olive oil
- 1 tsp grated orange zest
- 1/2 tsp chili oil, or more to taste (available in Asian groceries and many supermarkets)
- 1 5.8 oz package Near East® Roasted Garlic & Olive Oil Pearled Couscous
- 1 scallion, sliced (green part only) about 2 tbsp
- 1/4 cup currants

## How to make it

1. In medium saucepan, bring 1 ¼ cups water, olive oil, orange zest and chili oil to a boil.
2. Stir in couscous and contents of Spice Sack.
3. Cover; let stand 5 minutes. Fluff with a fork
4. Stir in scallion and currants.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	5 min	15 min	2-3

## Made with



Near East® Roasted Garlic & Olive Oil Pearled Couscous