

# Vanilla Couscous Pudding With Golden Raisins and Walnuts

## Ingredients

- 1 ¼ cups water
- 1 cup Near East® Original Plain Couscous
- 1 cup 2% milk
- 1/2 cup heavy cream
- 1/4 cup chopped walnuts
- 2 tbsp sugar
- 2 tbsp golden raisins
- 1/4 tsp vanilla extract
- 1/8 tsp ground cinnamon
- 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 milk, heavy cream, walnuts, sugar, golden raisins, vanilla extract, cinnamon 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
10 min	15 min	25 min	4

## Made with



Near East® Original Plain Couscous