

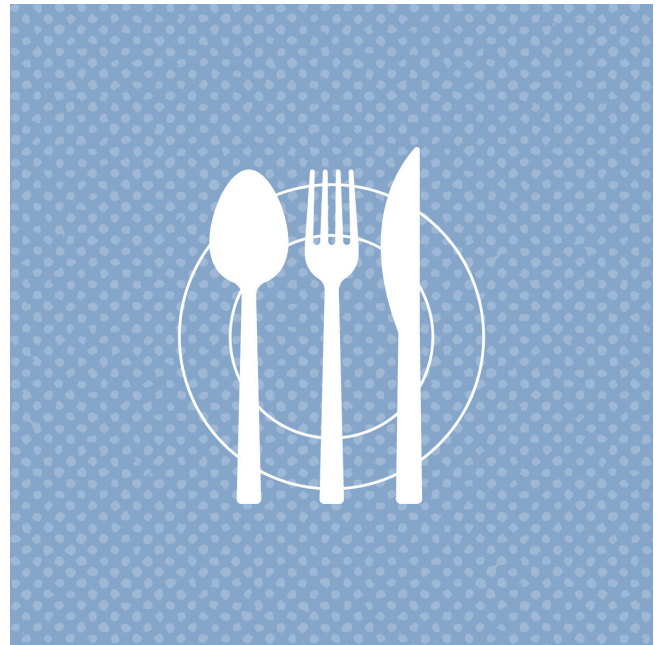
# Wild Mushroom Ragout With Couscous

## Ingredients

- 1/4 oz dried mushrooms (about 1/4 cup) such as chanterelles or porcini
- 1 can (14.5 oz) vegetable broth
- 1 tbsp olive oil
- 1 shallot, minced, or 1/2 small onion, finely chopped
- 5 cups (about 1 ¼ lbs) sliced mushrooms (any combination of chanterelles, shiitake, portabella, porcini or brown mushrooms)
- 1 tsp finely chopped fresh thyme or 1/2 tsp dried thyme leaves
- 1 tsp finely chopped fresh sage or 1/2 tsp dried sage leaves
- 2 tbsp sweet Madeira or Marsala (optional)
- 1 package (5.8 oz) Near East® Roasted Garlic & Olive Oil Pearled Couscous
- Thin shavings of fresh Parmesan cheese (optional)

## How to make it

1. If dried mushrooms are sandy, rinse and wipe clean. Break mushrooms into small bits and soak in vegetable broth while preparing other ingredients.
2. Heat oil over medium heat in a heavy, large skillet. Add shallot and sauté 2 to 3 minutes, stirring frequently.
3. Add fresh mushrooms and sauté until mushrooms soften and become limp. Turn the heat to high and sauté, stirring constantly, until mushrooms begin to brown.
4. Reduce heat to medium. Add thyme, sage, dried mushrooms, soaking broth and Madiera. Bring to a simmer. Simmer 1 minute.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	15 min	30 min	4

## Made with



**Near East® Roasted Garlic & Olive Oil Pearled Couscous**

5. Meanwhile, prepare couscous according to package directions.
6. Spoon couscous onto the center of 4 wide shallow pasta bowls or serving plates. Surround with mushrooms and broth.
7. With a vegetable peeler or small knife, shave thin pieces of Parmesan cheese off of a wedge. Scatter a few shavings over each serving of couscous, if desired.