

Moroccan Style Couscous

Couscous is one of my family's favorite side dishes. For this simple recipe, simply substitute unsalted chicken broth for water and add some yummy tidbits!

Ingredients:

Durum Wheat Semolina couscous

Low sodium chicken broth

1 Tbsp extra virgin olive oil

2 small shallots, finely chopped

¼ cup finely chopped dried apricots

¼ cup sultana raisins

Salt and pepper to taste

In a medium sized saucepan, heat 1 Tbsp olive oil. Add finely chopped shallots and saute until soft, about 2-3 minutes. Add in chopped apricots and sultana raisins. *Add no salt added chicken broth as per package directions. (For the brand of couscous I use, it calls for 1 and ¼ cups liquid to 1 cup couscous). Bring broth mixture to a low boil. Remove from heat and stir in couscous. Cover and let sit for 5 minutes.

Remove cover, sprinkle with about 1 Tbsp olive oil and fluff couscous with a fork, stirring to fully incorporate shallots and dried fruit. Serve warm or cold – enjoy!

*For this recipe, just about any dried fruit you'd like can be used: diced dried prunes, apricots, pears, peaches and raisins all work well. For additional crunch, stir in some finely chopped pistachios, peanuts, almonds or other nuts.