

Moroccan Couscous

Couscous is probably the Moroccan dish most familiar to people made of semolina that is cooked by steaming.

Ingredients:

1 x 180g box of precooked couscous mix

1/8 c. chopped dried cranberries

1/8 c. chopped dried apricots

1/8 c. sultanas

1 c. low sodium chicken broth

1 Tbsp extra virgin olive oil

Add broth and dried fruit to a small saucepan and bring to a boil over medium high heat. When broth has come to a boil, add couscous mix and 1 Tbsp of extra virgin olive oil. Stir, cover and remove from heat and let sit for 5 minutes. Fluff with a fork before serving.