

Curry Couscous

6 Servings

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Amount	Size	Description
1	Cup	Couscous
2	Cup	Chicken broth – no salt
1	Tbl	Olive oil
½	Tsp	Sea Salt
1 ½	Tea	Curry
1/3	Cup	Sliced Almonds
1 ½	Ounce	Raisins

1. Place the couscous in a 9" x 9" casserole dish.
2. Add the almonds and raisins to the couscous and mix well to distribute them
3. Bring the chicken broth to a simmer. Remove from the heat.
4. Add the olive oil, sea salt and curry to the stock and mix well.
5. Pour the stock over the couscous and cover.
6. Let the couscous sit for 20 minutes.

