

Curry Couscous

Approx. 4 – 6 Servings

Flavor Note: This curry can be made with many of the Old Norse World Cuisine Spice Blends

Amount	Size	Description
1	Cup	Couscous
2	Cup	Chicken broth – no salt
1	Tbl	Olive oil
½	Tsp	Sea Salt
1 ½	Tsp	Old Norse World Cuisine South African 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. In a saucepan, bring the chicken broth to a simmer. Remove from the heat.
4. Add the olive oil, sea salt and Old Norse World Cuisine South African Curry to the chicken stock and mix well.
5. Pour the stock over the couscous and cover.
6. Let the couscous sit for 20 minutes.

