

Recipe for: Curry Flavored Couscous

Light, refreshing and ready in fifteen minutes. Couscous is generally sold in bulk at the market. It is a coarsely ground pasta made from semolina. Serves 6

Ingredients

- 1 ½ cups Couscous
- 3 cups chicken stock
- 1 Tablespoon curry powder
- 1 teaspoon garam masala
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 2 Tablespoons virgin olive oil
- ½ cup golden raisins
- ¼ - ½ cup cilantro leaves, washed and chopped
- ½ cup slivered almonds, toasted in a 350 F oven for 5 minutes

Directions

- Pour couscous into a 2 quart casserole dish.
- In a medium kettle, heat chicken stock, curry powder, garam masala, salt, pepper, olive oil and raisins to boiling.
- Remove from heat and pour over couscous.
- Cover with plastic wrap and then lid. Let sit for 10 minutes.
- Remove plastic wrap, fluff with fork.
- Garnish with cilantro and slivered almonds.



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