

Citrus Couscous

Courtesy of Carole's Creations

Prep Time: 10 minutes

Cooking Time: 5-6 minutes

Serves: 4

CChints: Couscous tends to take a the flavors that it is combined with. The fruits, spices and herbs really give couscous and kicked up flavor. You can find couscous on the same isle a rice in your market. Couscous is a good substitute for rice or potatoes in a meal



2 cups water
1 cup couscous
1/2 cup dried apricots
2 teaspoons orange juice
1 teaspoons orange zest
1/2 teaspoon ground ginger
1/2 teaspoon ground cumin
Pinch of ground cinnamon
1 teaspoon salt
1/8 cup chopped parsley
1 tablespoon fresh thyme
3 tablespoons chopped walnuts

Pour the water into a medium sized saucepan. Add the salt and oil and bring to a boil. Stir in the couscous and apricots and cover the pan. Remove from the heat and let stand for 3 minutes. Stir in the orange juice through thyme. Cover again for 2 minutes. Add the nuts and fluff with a fork and serve.