

Apple Rosemary Couscous

Ingredients

- 1 tablespoon olive oil
- 3/4 cup chopped onion
- 3 cloves garlic, minced
- One 13-3/4-ounce can reduced sodium or regular single strength chicken broth
- 1 teaspoon dried rosemary OR 2 teaspoons fresh rosemary
- 1/4 teaspoon black pepper
- 1 cup Near East Couscous Mix - Original
- 1/3 cup currants or raisins
- 2 medium tart red apples, cut into 1/2-inch pieces, unpeeled

How to make it

1. In large saucepan, heat olive oil over medium-high heat. Add onion and garlic; cook 2 or 3 minutes, stirring constantly, or until onion is translucent.
2. Add broth, rosemary and pepper; bring to a boil. Reduce heat to medium; cook 5 minutes.
3. Stir in couscous and currants; cover and remove from heat. Let stand 5 minutes.
4. Fluff couscous lightly with a fork. Gently stir in apples; cover and let stand 3 minutes.



PREP
TIME

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COOK
TIME

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TOTAL
TIME

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SERVING

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Made with



Near East Couscous Mix - Original