

Apricot Ginger Couscous

Ingredients

- 1 tablespoon butter or olive oil
- 1 teaspoon grated fresh ginger or 1/4 teaspoon powdered ginger
- 1/8 teaspoon cinnamon
- 1 5.8-ounce package Near East Pearled Couscous Mix - Roasted Garlic & Olive Oil
- 1/2 cup chopped dried apricots
- 1/2 cup raisins or 1/3 cup currants
- 1/3 cup sliced green onion

How to make it

1. In medium saucepan, combine 1-1/4 cups water, butter, ginger, cinnamon and contents of Spice Sack; bring to a boil.
2. Stir in couscous, apricots, raisins and green onion. Cover; remove from heat. Let stand 5 minutes. Fluff lightly with a fork.



PREP
TIME
10 min



COOK
TIME
10 min



TOTAL
TIME
20 min



SERVING
-

Made with



**Near East Pearled Couscous Mix -
Roasted Garlic & Olive Oil**