

Caramelized Pearl Onion Couscous from Michelle Goth (Blackberry Babe)

Ingredients

- 1 box Near East Couscous Mix - Original
- 2 cups low sodium broth, chicken or vegetable
- ½ tsp salt
- 1 tsp olive oil
- 5 ounces pearl onions, thawed
- ? cup water
- 1 tsp brown sugar
- 1 tbsp balsamic vinegar
- 1 tsp thyme, dried or 1 tbsp fresh
- ? tsp salt
- pinch of black pepper
- ? cup parmesan cheese, grated
- fresh herbs for garnish (rosemary, thyme, or parsley)

How to make it

1. Follow package instructions to prepare Near East Couscous Mix using broth and salt.
2. In a small, non-stick skillet, add olive oil and heat on medium.
3. Pat pearl onions dry with a paper towel to remove excess moisture. Add to skillet and sauté for 4-5 minutes until the onions begin to take on a light golden color.
4. Add water, brown sugar, balsamic vinegar, and spices to the skillet. Sauté to combine and reduce heat to low.
5. Allow to simmer for 10-12 minutes until the onions are soft and caramelized, and the water has mostly evaporated, leaving a light glaze on the onions.



PREP
TIME

5 minutes



COOK
TIME

-



TOTAL
TIME

-



SERVING

6 servings

Made with



Near East Couscous Mix - Original

6. Into a small bowl, add cooked couscous, caramelized pearl onions and parmesan cheese. Stir gently to combine.
7. Garnish with fresh herbs and serve warm.