

Cinco De Mango Couscous

Ingredients

- 1 package (10 oz.) Near East Couscous Mix - Original
- 2 cups water
- 3 tablespoons olive oil, divided
- 1 medium plum tomato, seeded and chopped
- 1/4 cup finely chopped red onion
- 2 tablespoons chopped fresh cilantro
- 1 medium jalapeño pepper, seeded and finely chopped
- 3 tablespoons fresh lime juice
- 1/4 tablespoon kosher salt
- 1/4 teaspoon freshly ground pepper
- 2 ripe mangoes, peeled and chopped

How to make it

1. Prepare couscous according to package directions adding 1 tablespoon of the olive oil and omitting salt. Let stand 5 minutes and fluff with fork.
2. Transfer to medium mixing bowl. Add mango, tomato, onion, cilantro and jalapeño.
3. Whisk together lime juice, remaining 2 tablespoons oil, salt and pepper. Pour over couscous; toss to blend.
4. Chill and serve.



PREP
TIME
15 min



COOK
TIME
10 min



TOTAL
TIME
25 min



SERVING
-

Made with



Near East Couscous Mix - Original