

# Couscous Cubano

## Ingredients

- 1 package (10 oz.) Near East Couscous Mix - Original
- 1 can (15 oz.) black beans, rinsed and drained
- 1 cup small dice peeled ripe papaya
- 1 cup shredded spinach leaves
- 1 green onion, minced
- 2 tablespoons lime juice
- 2 tablespoons olive oil
- 1/2 teaspoon ground cumin
- 1/4 teaspoon salt (optional)
- 1/8 teaspoon cayenne pepper
- 1/4 cup chopped smoked salted almonds



PREP  
TIME  
10 min



COOK  
TIME  
10 min



TOTAL  
TIME  
20 min



SERVING  
-

## Made with

## How to make it

1. Prepare couscous according to package instructions omitting butter or olive oil. Transfer to large bowl; cool 10 minutes.
2. Stir in remaining ingredients except almonds. Mix well.
3. Transfer to serving platter; sprinkle with almonds.



Near East Couscous Mix - Original