

Couscous With Dates, Raisins And Almonds

Ingredients

- 1/2 cup sliced almonds
- 1/3 cup orange juice or water
- 1/2 cup raisins
- 1 10-ounce package Near East Couscous Mix - Original
- 1/2 cup chopped dates
- 2 cups water
- 1 tablespoon Extra Virgin Olive Oil
- 1/2 teaspoon cinnamon
- 1/2 teaspoon salt
- 1 teaspoon grated orange peel



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

-

Made with



Near East Couscous Mix - Original

How to make it

1. Heat oven to 350°F. Place almonds in baking pan. Toast 8 minutes or until almonds are light golden brown and fragrant, stirring frequently. Set aside.
2. In medium saucepan, warm orange juice over low heat. Add raisins; let plump 15 minutes or until most of liquid is absorbed. Stir in dates; set aside.
3. Place couscous in 8x8x2-inch baking pan. In medium saucepan, combine water, olive oil, cinnamon and salt; bring to a boil. Pour liquid over couscous; cover with foil. Let stand 10 minutes or until liquid is absorbed. Fluff with fork. Stir in raisin mixture, almonds and orange peel; serve immediately.