



Tri Color Couscous

Serves 1

Ingredients:

- 2 Tbsp. Olive Oil
- 2 tsp. Garlic , minced
- 2 cups Sweet Onions , julienne
- .5 cup Golden Sultana Raisins
- 1.5 tsp. Salt
- 3 cups Water
- 3 cups Tri Color Couscous
- 2 Oranges , segmented
- 1 cup Pomegranate Seeds
- 2 Tbsp. Fresh Mint , chopped
- 2 Tbsp. Fresh Cilantro , chopped
- .5 tsp. Cinnamon

Directions:

1. Place olive oil in stock pot over medium heat. Sauté onions and garlic until softened.
2. Add salt, raisins and water and bring to a boil.
3. Pour in couscous and whisk constantly to avoid lumps. Cover and remove from heat.
4. Let couscous sit for five minutes; remove lid and break up any lumps.
5. Add in orange segments, pomegranate seeds and cinnamon.
6. Serve warm or cold.

