



## Recipes

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### Aromatic Couscous

Serves 12

#### Ingredients:

3 oz. (1/3 cup) Vegetable or Olive Oil  
40 oz. (6¾ cups) Plain Couscous  
4 small Onions , finely chopped  
.4 oz. (4 Tbsp.) Curry Powder  
3 qts. (12 cups) Water

#### Directions:

1. Heat half of the oil in a large pot over medium heat. Add couscous to pot and sauté until lightly golden. Remove and set aside.
2. In same pot, heat remaining oil and sauté onions until translucent. Add curry powder and continue to sauté until aromatic, about 3 minutes.
3. Add water and simmer for 20 minutes, covered. Remove from heat and pour couscous into the pot, stir quickly. Cover and allow to steam for 10 minutes.
4. Remove lid and fluff and separate couscous.