



COUSCOUS;

1. (cooz-coos) *noun*. Light and fluffy semolina flavored with shallots.
2. Produces 3-4 Servings.
3. Preparation 20 mins.
4. Oven temperature set to --.

Ingredients;

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|--|---------------|
| $\frac{3}{4}$ c. couscous | 2 shallots |
| 1 $\frac{1}{2}$ c. vegetable/chicken stock | salt & pepper |
| 1 Tbsp. butter | |

*If desired, add balsamic or other spices/seasonings

Instructions;

1. Peel and chop the shallot. Add butter to a saucepan, and let it melt, then add the shallots and let cook for 4-5 minutes until softened.
2. Add 3 c. vegetable or chicken stock to the pan with the shallots and top with a lid until the mixture comes to a boil.
3. Once the stock comes to a boil, add the couscous, cover, and set aside off the heat.
4. Fluff before serving. Add seasonings to taste.