

Sweet and Nutty Moroccan Couscous

Jacob · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

6

Description

I've simplified this recipe for couscous mesfouf without losing any of its deliciously complex flavor. Prepare all the mixins ahead of time and it takes only minutes to make. Enjoy.

Ingredients

- 2 cups vegetable broth - 5 tablespoons unsalted butter - ½ cup chopped dates - ½ cup chopped dried apricots - ½ cup golden raisins - 2 cups dry couscous - 3 teaspoons ground cinnamon - ½ cup slivered almonds
- toasted

Instructions

1. Pour the vegetable broth into a large saucepan
2. and bring to a boil. Add the butter
3. apricots
4. dates and raisins. Boil for 2 to 3 minutes. Remove from the heat
5. and stir in the couscous. Cover
6. and let stand for 5 minutes. Stir in the cinnamon and toasted almonds
7. and serve. Recipe Tip To toast almonds
8. spread them out on a baking sheet and bake in an oven preheated to 350 degrees F (175 degrees C) until fragrant
9. about 10 minutes.