

Mayan Couscous

Jacob · 30/09/2024

**Prep Time**

25 mins

Difficult

Medium

Servings

4

Description

Many visitors to Merida and Yucatan are surprised to discover excellent Middle Eastern restaurants and such things as kibis fried meatballs offered by local vendors. The cooks of the area happily adopted some of the recipes and ingredients of the Lebanese immigrants who arrived more than a century ago. Here's a Yucatecan version of couscous salad.

Ingredients

- - 1 cup couscous - ½ teaspoon ground cumin - 1 teaspoon salt
- or to taste - 1 ¼ cups boiling water - 1 clove unpeeled garlic - 1 (15 ounce) can black beans
- rinsed and drained - 1 cup canned whole kernel corn
- drained - ½ cup finely chopped red onion - ¼ cup chopped fresh cilantro - 1 jalapeño pepper
- minced - 3 tablespoons olive oil - 3 tablespoons fresh lime juice
- or to taste

Instructions

1. Combine the couscous
2. cumin
3. and salt in a large bowl. Stir in the boiling water and seal with plastic wrap. Set aside for 10 minutes.
Meanwhile
4. cook the unpeeled garlic clove in a small skillet over medium-high heat until toasted and the skin has turned golden-brown. Peel the garlic and mince. Stir the garlic into the couscous along with the black beans
5. corn
6. onion
7. cilantro
8. jalapeño pepper
9. olive oil
10. and lime juice. Serve warm or allow to cool.