

Easy Curry Couscous

Savannah · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

25 mins

Description

This curry couscous recipe is a perfect accompaniment to lamb chops or any grilled seafood. It's light, refreshing, and very easy to make.

Ingredients

- 1 ½ cups couscous - 3 cups chicken stock - 1 tablespoon curry powder - 2 teaspoons salt - 1 teaspoon ground black pepper - 2 tablespoons extra-virgin olive oil - ½ cup raisins - 1 bunch cilantro
- chopped - ½ cup slivered almonds
- toasted

Instructions

1. Pour couscous into a large bowl; set aside. Mix together chicken stock
2. curry powder
3. salt
4. pepper
5. olive oil
6. and raisins in a large saucepan and bring to a boil; remove from heat and pour boiling liquid over couscous. Seal the bowl with plastic wrap and let sit for 10 minutes. Fluff couscous with a fork. Top with cilantro and almonds.