



Curried Israeli Couscous

Savannah · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

8

Description

This is a great way to serve your delicious main dish protein. The large size Israeli pearl couscous is perfect for soaking up sauce and has enough flavor to enhance any protein. Serve under fish, chicken, beef, or vegetarian proteins.

Ingredients

— - 2 tablespoons olive oil - ¼ cup minced onion - 2 cubes vegetable bouillon - 1 teaspoon yellow curry powder - ½ teaspoon oregano - 2 cups pearl (Israeli) couscous - 2 ½ cups water

Instructions

1. Heat oil in a saucepan over medium heat. Add onion
2. bouillon cubes
3. curry powder
4. and oregano. Cook
5. breaking up bouillon cubes
6. until onion is soft
7. about 5 minutes. Add couscous and mix thoroughly. Add water to the saucepan and bring to a boil. Cover and reduce heat to low. Simmer
8. stirring frequently
9. until couscous is soft
10. 8 to 10 minutes. Cook's Note: Feel free to use beef or chicken bouillon if you prefer.