



Curried Cous-Cous

Vegetarian

Allergens: Milk, almonds

Warm weather

Yield: 2 pounds

Shelf life: 5 days

Ingredients:

1 1/2 cups	couscous
1 tbls	butter
1 1/2 cups	boiling water
1/4 cup	yogurt
1/4 cup	olive oil
1 teaspoon	white wine vinegar
1 teaspoon	curry powder
1/4 teaspoon	turmeric
1 1/2 teaspoons	sea salt
1 teaspoon	pepper, ground
1/2 cup	carrots, grated
1/2 cup	parsley, minced
1/2 cup	currants, dried
1/4 cup	almonds, blanched, slivered
1/4 cup	onion, red, diced small
2 each	scallions, sliced

Preparation:

1. Place couscous in a bowl. Melt butter in the boiling water and pour over couscous. Cover tightly and allow to sit for 5 minutes. Then fluff with a fork.
2. In a separate bowl whisk together yogurt, olive oil, vinegar, curry, turmeric, salt, and pepper and pour over the couscous.
3. Add carrots, parsley, currants, almonds, onion, and scallions. Toss.