

Couscous with Raisins and Toasted Almonds

Serves 4 as a side dish



- 1 cup instant couscous
- ½ cup golden raisins
- 2 tbsp unsalted butter
- ¼ tsp turmeric
- 1½ cup chicken broth or stock
- ½ cup slivered almonds, toasted
- Salt and pepper to taste

Toast the almond slivers in a dry pan over medium high heat until they just turn golden.

Soak the raisins in a bowl with enough hot water to cover them. Set aside while you prepare the couscous.

In a saucepan, bring the chicken broth and turmeric to a boil. Add the couscous, mix, and remove from heat. Cover and let stand for 10 minutes. Fluff couscous with a fork, then drain the raisins and fold them in to the couscous along with the butter. Season with salt and pepper to taste. Serve warm or at room temperature.