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or by fax at (808) 373-4513
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Curried Couscous

Chef Stephanie van Loon

INGREDIENTS:

- 1 ½ couscous
- 1 Tbls unsalted butter
- 1 ½ c water

Bring the water and butter to a boil. Remove from heat and add the couscous, cover and let sit for 5 minutes. Fluff with a fork.

- ¼ c plain yogurt
- ¼ c olive oil
- 1 tsp white wine vinegar
- 1 tsp curry powder
- ¼ tsp turmeric
- 1 tsp salt
- 1 tsp black pepper

Combine all and mix well. Set aside.



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Curried Couscous

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INGREDIENTS: *(continued)*

- ½ c grated or diced carrots
- ½ c chopped parsley
- ½ c raisins or dried cranberry
- ½ c almonds or pine nuts
- ¼ c diced red onion
- 2 chopped green onion

Combine the yogurt sauce and vegetable mix to couscous and mix together.
Serve by itself or with Grilled chicken or Fish. Enjoy!