



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Orange and Almond Couscous –

**¼ cup of sliced almonds
1 ½ cups chicken broth
1 tbl. extra virgin olive oil
1 ½ cups plain couscous
2 navel oranges, zested
2 tbl. chopped fresh parsley**

1. Toast nuts in the bottom of a medium saucepan over medium heat. Transfer toasted nuts to a dish and reserve. Return pot to the stove top. Add broth and oil, cover pot and raise heat; bring the broth to a boil. Remove pot from heat, immediately. Add couscous, orange zest and parsley, then stir. Cover and let couscous stand 5 minutes. Fluff cooked couscous with fork and toss with toasted almonds.

Credit: Rachel Ray