

COUSCOUS with DRIED FRUIT AND ALMONDS



INGREDIENTS:

- 2 Tablespoons olive oil
- ½ yellow onion, finely chopped
- ½ cup sliced almonds
- ½ cup dried cranberries
- ½ cup dried apricots, diced
- 1 (10oz) box dry couscous
- 2 ¼ cups veggie broth
- Juice of one orange

INSTRUCTIONS:

1. In a large saucepan with a lid, heat oil over medium heat. Add onion and cook stirring often, until softened and browned, 3 to 5 minutes.
2. Stir in the sliced almonds and continue to cook for a few minutes. The almonds will toast and start to brown.
3. Add the couscous, cranberries, apricots, and veggie broth. Stir, turn off heat, and place a lid over the mixture and let it steam for 5 minutes.
4. Use a fork to fluff the couscous and prevent clumping. Add the orange juice and stir again.
5. Eat and enjoy!

Yield: 4-5 servings

Source: Adapted from *theblackpeppercorn.com*

The ingredients for this recipe can be purchased with CalFresh benefits. To learn more about or how to apply for CalFresh benefits, call Humboldt County DHHS Social Services at 1-877-410-8809 or visit benefitscal.com.

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