Golden Couscous

Description

I think couscous is one of my favorite side dishes. I love all of it's possibilities, especially the flavors it can take on when mixed with the right ingredients. This truly is a "golden" couscous, not just because golden raisins are part of its ingredients list, but turmeric is used to give this dish its golden color. If you are not familiar with turmeric, it is a powder used extensively in South Asian cuisine.

Grilling the green onions in this recipe also imparts a smoky flavor. This dish went nicely with our grilled chicken and salad for dinner. I think you will enjoy it!

Summary

Yield: 6
Prep Time: 20 minutes
Category: Salads
Cuisine: American

Ingredients

- 1 cup Pearl Couscous
- 1 tbsp butter
- 3/4 tsp salt
- 15 oz chickpeas drained
- 1 cup golden raisins
- 1/2 tsp Termeric
- 2 bunch Scallions
- 1/2 tbsp olive oil
- 1 1/2 tbsp apple cider vinegar

Instructions

In saucepan, boil 1-1/4 cups water, butter and salt. Add couscous, chickpeas, raisins and turmeric.

Stir together, cover and cook on low for 5 minutes. Remove from heat and let sit for another ten minutes.

Meanwhile, heat grill pan and brush scallions with olive oil. Grill until slightly charred on all sides. Chop and add to couscous.