

WHOLE WHEAT PEARL COUSCOUS AND OLIVES

Katie Simmons

INGREDIENTS

12 MINUTES 4 SERVINGS

- 1 cup whole wheat Israeli (pearl) couscous
- 6 oz. pitted green olives, sliced
- 2 tbsp. fresh parsley, chopped
- Salt and pepper, to taste

TAGS

#dairyfree, #easy #Moroccan, #oilfree, #vegan,



1

Gather ingredients



2

Place couscous in a dry pot over medium heat. Toast for a few minutes, tossing often, just until slightly darkened.



3

Add 1 cup water, cover, and simmer on low for about 7-8 minutes.





4

Meanwhile, drain and rinse olives. Slice, if necessary.



5

When couscous is done, it will be tender, but not mushy. Drain off any excess water.



6

Combine couscous with olives and parsley. Taste and add salt and pepper as needed. It's best to keep this neutral (underseasoned a bit), especially if serving with a flavorful or spicy tagine.



7

