



## **Curried Couscous** **By Chef Stephanie van Loon**

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.

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!