



Total Time  
**20 MIN.**

Serving Size  
**4 OZ / 113 G**

Difficulty  
**EASY**

This middle eastern starch is very versatile like pasta. Use as a base with an assortment of flavours and toppings for entrées or sides.

Yields  
**42**

## INGREDIENTS

	WEIGHT	MEASURE
Campbell's® Condensed Chicken Broth	48 oz	1 1/2 L
Water	48 oz	1 1/2 L
Couscous, uncooked	64 oz	123/25 kg
Butter or Margarine	1/2 cup	125 mL

## INSTRUCTIONS

1. Combine broth and water. Bring to a boil.
2. Stir in couscous and butter and cover.
3. Remove from heat and let stand 5 minutes. Fluff with a fork before serving.



### Tip

Couscous can be flavoured as follows: • Chopped green onion and chopped fresh mint; ½ cup of each added to boiling water before adding couscous. • Chopped parsley, diced roasted red pepper; ½ cup of each added to boiling water before adding couscous. For a more substantial side dish, add 1 cup diced, cooked zucchini and 1 cup crumbled feta cheese. Leftover cooked couscous is great in a combined salad – Greek is best – cucumber, tomatoes, and peppers with Greek vinaigrette.