Curried Couscous
Cheap, Fast and Healthy, April 2, 2013

Ingredients:

- 1 1/2 cups couscous
- 1 tablespoon unsalted butter
- 1 1/2 cups boiling water
- 1/4 cup plain yogurt
- 1/4 cup good olive oil
- 1 teaspoon white wine vinegar
- 1 teaspoon curry powder
- 1/4 teaspoon ground turmeric
- 1 1/2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 1/2 cup small-diced carrots
- 1/2 cup minced fresh flat-leaf parsley
- 1/2 cup dried currants or raisins
- 1/4 cup blanched, sliced almonds
- 2 scallions, thinly sliced (white and green parts)
- 1/4 cup small, diced red onion

Directions:
1.) Wash all vegetables and cut up all vegetables into small pieces
3.) Add a tsp. of butter to a pan
4.) Brown almonds in the pan
5.) Place couscous in a medium bowl
6.) Melt butter in boiling water and pour over the couscous
7.) Cover the bowl of couscous tightly and allow it to soak for five minutes
8.) Fluff couscous with a fork
9.) Measure and whisk together yogurt, olive oil, vinegar, curry, turmeric, salt, and pepper
10.) Pour mixture over the fluffed couscous- mix well with a fork
11.) Add carrots, parsley, currants, almonds, scallions, and red onions- mix well
12.) Serve at room temperature
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