

Curried Couscous - Ina Garten

Makes 6 Servings

Preparation: 20 min, Cook Time: 20 min

Yield: 6 servings

Recipe: by Ina Garten

Source: Food Network <https://www.foodnetwork.com/recipes/ina-garten/curried-couscous-recipe-1951578>

To quote Ina Garten.. "How easy is this"?. I decided to try with both regular couscous and pearl couscous. Both taste the same but the texture is more substantial with the pearl couscous.



1 1/2 cups couscous
1 tablespoon butter
1 1/2 cups boiling water
1/4 cup plain yogurt
1/4 cup olive oil
1 teaspoon white wine vinegar
1 teaspoon curry powder
1/4 teaspoon turmeric

1 1/2 teaspoons kosher salt
1 teaspoon freshly ground black pepper
1/2 cup carrots, small-diced
1/2 cup fresh flat leaf parsley, chopped
1/2 cup currants, or raisins
1/4 cup blanched sliced almonds
2 scallions, thinly sliced
1/4 cup small red onion, diced

Place the couscous in a medium bowl. Melt the butter in the boiling water and pour over the couscous. Cover tightly and allow the couscous to soak for 5 minutes. Fluff with a fork.

Whisk together the yogurt, olive oil, vinegar, curry, turmeric, salt, and pepper. Pour over the fluffed couscous, and mix well with a fork. Add the carrots, parsley, currants, almonds, scallions, and red onions, mix well, and season to taste. Serve at room temperature.