

CHEF SARA RHODES

MEDITERRANEAN COUSCOUS

1 ½ cups instant couscous
2 cups chicken stock
4 oz. dried apricots, about 12, finely diced
Salt and pepper
¼ cup Kalamata olives, chopped
3 green onions, thinly sliced

Put couscous in a large mixing bowl. Put the chicken stock and apricots in a sauce pan, season with salt and pepper and bring to a boil over medium-high heat. Pour the boiling liquid over the couscous and shake the bowl to moisten every grain. Sprinkle the olives and green onions over the top and cover the bowl tightly with plastic wrap. Let stand 10 minutes, until liquid is absorbed. Remove plastic wrap, re-season with salt and pepper, if desired and fluff with a fork.

