

FRUIT & NUT COUSCOUS

INGREDIENTS

2½ c couscous
3 c veggie broth
5 tbsp butter
2½ c chopped walnuts
1 bunch celery
1 medium onion, finely chopped
1 c dried cherries
1 lemon, juiced and zested
salt and pepper

DIRECTIONS

In saucepan on high heat, bring veggie broth to boil.

Stir in couscous, cover and remove from heat. Let sit 10 minutes or until liquid is absorbed.

In skillet, melt 2 tbsp butter over medium heat. Add walnuts and cook, stirring until toasted, about 5 minutes. Stir into couscous.

Return skillet to heat, melt 3 tbsp butter. Cook celery and onions until tender, about 10 minutes. Mix in to couscous.

Add dried cherries, lemon juice, lemon zest, salt, and pepper. And give final mix.