



speedy mexican couscous

Patience is a virtue but not when it comes to getting dinner ready. Have muy delicioso from pan to plate in just 10 minutes with this super easy Mexican Couscous. This satisfying recipe is perfect as a main course or a zesty side dish. But rest assured, no matter how you serve it up each mouthful promises a flavour fiesta. Olé!

SERVES: 6-8



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ingredients

- 1 tbsp olive oil
- 1 small yellow onion, chopped
- 1 garlic clove, minced
- 1 tsp chili powder
- ½ tsp ground cumin
- ½ tsp kosher salt
- 1½ cups chicken broth
- 1 cup salsa (mild or medium spice)
- 1 cup canned black beans, rinsed and drained
- 1 cup (2 ears) fresh corn kernels
- 1½ cups couscous
- 1 tbsp fresh lime juice
- 2 tbsp chopped fresh flat-leaf parsley

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directions

1. In a large saucepan, heat olive oil over medium heat. Add onions and continually stir for 2 minutes to soften. Stir in garlic, chili powder, cumin and salt and cook for 1 minute. Add chicken broth, salsa, black beans and corn kernels. Bring to a boil, stir in couscous, remove from heat, cover and let stand for 5 minutes. Stir in lime juice and garnish with chopped parsley.

"I wish I was full of tacos instead of emotions."

— UNKNOWN