

How to make a Cuscuz!

Ingredients:

- 1 cup of cuscuz
- 1 cup of hot water
- 2 tablespoons of olive oil
- Salt to taste
- Optional: chopped vegetables, herbs, or butter

Instructions:

- In a large bowl, add 1 cup of cuscuz.
- Pour 1 cup of hot water over the cuscuz.
- Stir in 2 tablespoons of olive oil and salt to taste.
- Cover the bowl with a lid or plastic wrap and let it sit for about 5 minutes to allow the cuscuz to absorb the water.
- After 5 minutes, fluff the cuscuz with a fork to separate the grains.
- Optionally, add chopped vegetables, herbs, or a bit of butter for extra flavor.
- Serve warm as a side dish or with your favorite sauce or stew.

Note: Cuscuz is a versatile dish that can be served with a variety of foods, such as grilled meats, vegetables, or soups.