**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.**