

Couscous

What you need:

1 can vegetable soup (A vegetable soup is nice because it supplements the texture of the couscous, adding veggies without necessitating time to chop and cook them)

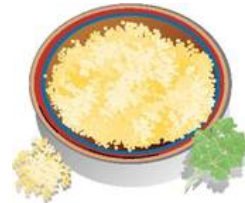
8 oz. plain couscous

Garlic salt

Lemon pepper

Cinnamon

Cayenne



All you do:

1. Heat the soup until it's almost boiling.

2. Throw in the plain couscous, enough so that it looks right (remember, this stuff absorbs).

3. Turn off the heat and let it sit, covered, for about 5 minutes.

4. When it's ready, add seasonings to taste: garlic, pepper, cinnamon, cayenne—whatever tastes right.