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CURRIED COUSCOUS

Can be prepared in 45 minutes or less.

— ingredients —

the white part of 3 scallions, chopped fine, plus 1 tablespoon minced scallion green
1 tablespoon unsalted butter
1 1/2 teaspoons curry powder
3/4 cup chicken broth
1/2 cup couscous

— preparation —

In a heavy saucpan cook the white part of scallion in the butter over moderately low heat, stirring, for 1 minute, add the curry powder, and cook the mixture, stirring, for 1 minute. Add the broth, bring it to a boil, and stir in the couscous. Remove the pan from the heat, let the couscous stand, covered, for 5 minutes, and stir in the scallion green and salt and pepper to taste.

Serves 2.

Gourmet

October 1991

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90% would make
this recipe again

A Cook from Southbury, CT on 03/12/04
This was tasty, but not outstanding. Perhaps it was due to the use of bouillon cubes and water instead of chicken broth. It WAS quick, easy and tasty- I'll try it again - but I'll make sure to use the chicken broth instead.

Tiffany from Santa Cruz, CA on 09/10/03
I have made this dish countless times...very easy as a quick side, but you must love strong curry flavor (which we do!).

A Cook from Jerualem on 07/21/02
Extremely easy and tasty. A great accompaniment to grilled meat. I love curry so was happy with the amount suggested in the recipe. I added toasted chopped almonds for taste and texture.

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