

# Lemon Herb Couscous

**Yield 1x**  
about 2.5  
cups

## Ingredients

<u>Quantity</u>	<u>Ingredients</u>
<b>Herb Mix</b>	
1 TBLS	Mint, chopped
1 TBLS	Oregano, chopped
1 TBLS	Dill, chopped
4 TBLS	Parsley, chopped
<b>Couscous</b>	
1 cup	Pearl Couscous
1.5 cups	Chicken Stock
1 ea.	Lemon Juice/Zest
1/4 ea.	Onion
1 clove	Garlic
1 ea.	Bay Leaf
3 TBLS	Herb Mix
1/2 tsp	Salt
1 tsp	Olive Oil

## Procedure

Chop ingredients for Herb Mix and hold aside in bowl for later use.  
Sauté garlic and shallots in olive oil until fragrant and tender.  
Add chicken stock and lemon juice then bring up to a boil.  
Add couscous and bay leaf; bring back to a boil  
Reduce to a simmer and cover. Cook covered about 10 min. stirring occasionally.  
Stir and add in Herb Mix, Lemon Zest, and Salt for seasoning.