

Sweet Almond Milk Cous Cous

- 2.5 cups almond milk
- 1/3 cup sugar
- Pinch of salt
- 1 cup regular or whole wheat couscous
- 2 teaspoons grated or minced lemon or orange zest
- 1 teaspoon ground cardamom
- 1/2 to 1 teaspoon rosewater, optional
- 1 cup sliced or chopped almonds
- 1/4 cup shelled pistachios, optional
- 1 cup chopped dried apricots



Method

Bring almond milk, sugar and salt to boil in a pot; add couscous, zest, and cardamom. Cover and cook for 1 minute, then turn off heat and let stand for 5 minutes.

Fluff couscous with a fork and sprinkle on the rosewater, if using. Add nuts and apricots, and gently combine. Serve warm or at room temperature.

Sweet Couscous with Citrus Salad: Make the couscous with mixed citrus zest - a little lemon, orange, lime or grapefruit - and omit nuts, cardamom and rosewater. Let it cool to room temperature and serve topped with a cup of orange, tangerine or grapefruit segments (or a combination) tossed with 3 tablespoons chopped mint leaves.