

Rosemary Parmesan Couscous



Course	Pasta, Potatoes, Rice & Grains
Cuisine	American
Prep Time	10 minutes
Cook Time	22 minutes
Total Time	32 minutes
Servings	4 -6 Servings
Calories	140kcal
Author	Barb

Ingredients

- 1 Tablespoons olive oil
- ½ small onion diced
- 1 clove garlic minced
- 2 rosemary sprigs leaves stripped and chopped (includes garnish)
- 1 cup Israeli couscous
- 2 cups Swanson® Chicken Broth
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 teaspoon fresh lemon juice
- ¼ cup Parmesan cheese includes some for garnish
- Lemon quarters for garnish optional

Instructions

1. Put the olive oil and onion into a medium size heavy bottomed saucepan and place over medium high heat. Saute the onions until softened; about 5 minutes. Lower the heat, add the garlic and rosemary (Save 1 teaspoon to garnish plates) and saute for one minute,
2. Add the couscous. Stir to coat well and saute for 2 minutes, stirring frequently.
3. Add the chicken broth, salt and pepper and lower the heat and let simmer until all of the stock has been absorbed, about 20 minutes.
4. Remove from the heat, fluff with a fork, add the lemon juice and 3 Tablespoons of Parmesan and mix gently. Transfer to a serving dish and serve garnished with remaining rosemary and Parmesan cheese. Serve warm or at room temperature.

Nutrition

Serving: 1 | Calories: 140kcal