



Bring vegetable stock and saffron to a boil. Add the cous cous, remove from heat, and cover for 5 minutes. Fluff with fork and add to a mixing bowl.



Dice the garlic and green onion. Chop the parsley, cilantro, and mint. Zest and juice the lemon.



Add all the ingredients to the cous cous, mix and chill for 30 minutes.

Questions email greg@maranathatours.com



Serve as a salad or side dish. It's really good and good for you. You're going to love it!

-Chef Reilly

Chef Reilly's

ISRAELI COUS COUS

- 1 ½ cup Israeli Cous Cous
- 1 Lemon Zested and Juiced
- 3 cloves diced fresh Garlic
- 3 tbsp Extra Virgin Olive Oil
- 1 cup chopped parsley
- ½ cup chopped Cilantro
- 4 tbsp chopped fresh Mint
- 1 ½ cup Cherry Tomatoes
- 3 diced Green Onions
- Sea Salt and Pepper to taste
- 1 ¼ cup Vegetable Stock
- 1 tsp Saffron



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