

Couscous

1 cup couscous
1 1/2 cups chicken broth
1 Tablespoon butter
1 Tablespoon olive oil
1/4 Cup slivered almonds (optional)
1 onion, finely chopped
4 cloves garlic, minced
1 teaspoon red pepper flakes (adjust to taste)
2 green onions, chopped

In a skillet, sauté almonds in ½ tablespoon olive oil until they begin to turn color; reserve.

In a medium sauce pan sauté the onion and garlic in the remainder of the olive oil until golden. Add chicken broth and butter. On high heat, bring to a rapid boil. Remove from heat. Add remaining ingredients, including almonds. Cover and let stand for 5 minutes. Fluff with a fork before serving.