

*Recipe adapted from [www.touregypt.net](http://www.touregypt.net)*

## **Cumin Couscous**

1 cup of water  
1 cup of couscous  
1/2 cup of golden raisins  
2 teaspoons of olive oil  
1 small onion, chopped  
2 cloves garlic, minced  
1 T fresh ginger, grated  
1 t cumin  
1 T fresh cilantro  
Zest of one orange

Bring the water to boil in a sauce pan. Stir in the couscous and raisins and let sit for five minutes, covered. In a skillet heat the oil, onion, garlic and ginger over medium-high heat. Sauté for 3 minutes. Add the cumin and sauté for another minute. Next add the couscous to the skillet and mix all together. Turn the heat to low and add the orange zest and cilantro. Serve as a side dish or inside pitas as a main course.

