Lemon Couscous

- 1-1/4 Cups water
- 3/4 Cup uncooked couscous
- 1/4 Cup sliced green onions
- 2 Tablespoons finely chopped fresh parsley
- 2 Tablespoons orange juice
- 1 Teaspoon grated lemon rind
- 1 Tablespoon fresh lemon juice
- 1/4 Teaspoon salt
- 1/8 Teaspoon black pepper
- 1) Bring water to boil in medium saucepan; gradually stir in couscous.
- 2) Remove from heat; cover and let stand 5 minutes.
- 3) Fluff with fork and stir in onions and remaining ingredients.

Yield: 4 servings.



Point Arena, CA