

Mediterranean Style Cous Cous

1/4 cup olive oil

4 cups chopped onions

3 cups canned low-salt chicken broth

1/2 teaspoon ground cardamon

1/2 Cup Currants

2 cups couscous (about 12 ounces)

1/3 cup chopped fresh mint

1/2 cup slivered almonds, toasted

Preparation

Heat oil in heavy large pot over medium-high heat. Add onions and sauté until very tender and beginning to brown, about 25 minutes. Add broth and cinnamon and bring to boil. Add Currants. Mix in couscous. Cover pot; remove from heat. Let stand 15 minutes.

Using fork, fluff couscous. Mix in mint and half of almonds. Season with salt and pepper. Mound couscous in bowl. Sprinkle with remaining almonds.