

# Sweet Couscous

Recipe By Joan Nathan



Cooking and Prep:  30  
m

Serves:  6

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Rosh

Hashanah

Diet: Vegetarian

Source: Whisk by Ami

Magazine

Cuisines: French

## Ingredients (9)

### Main ingredients

- 4 pounds onions, peeled and thinly sliced in rings
- 4 tablespoons vegetable oil or butter
- 1 tablespoon sugar
- pinch of saffron

- 1/4 cup raisins
  - 1/2 cup sliced or roughly chopped almonds
  - 1 pounds (about 2 cups) couscous
  - salt, to taste
  - freshly ground **Gefen Black Pepper**, to taste
- 

## Start Cooking

### Prepare the Couscous

1. In a frying pan, sauté the onions in the oil or butter over medium heat until translucent. Add the sugar and saffron, and continue to cook until caramelized and jamlike. Add the raisins and almonds, cooking until almonds are golden.
2. Prepare the couscous according to the package instructions, seasoning it with salt and freshly ground black pepper to taste. Mound the couscous in the middle of the plate and surround with the onions, raisins, and almonds.