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# TIPS AND TRICKS: COUS COUS

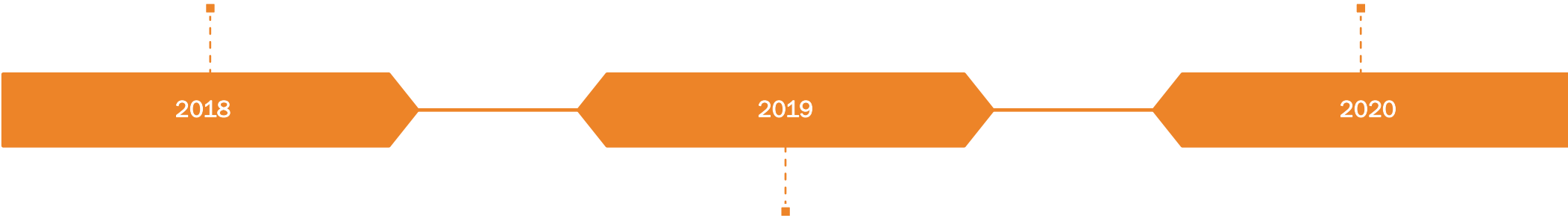
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**DO YOU  
RECOGNIZE  
THIS?**



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**WELL.... HERE IS WHAT I DO TO MAKE IT MORE INTERESTING**

- I saute onions, mushrooms in Olive oil

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**AN ONION, FEW MUSHROOMS SLICED, SAUTEED IN EVOO**





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**I ADD PEAS: I USE CANNED, YOU COULD USE FROZEN IF YOU PREFER**

- I WOULD HEAT UP FROZEN FIRST, BUT WITH CANNED YOU CAN ADD THEM TO THE SAUTEED ONIONS, ETC,

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## **FOLLOW DIRECTIONS ON BOX OF COUS COUS**

- Measure out water, add to onions, mushrooms and peas.
- Heat until water is boiling



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**WAITING TO  
BOIL AND THE  
COUS COUS.**



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## **FOLLOW DIRECTIONS ON PACKAGE**

- ADD COUS COUS,
- COVER
- REMOVE FROM HEAT,
- Fluff UP with fork .....



## **HERE IS WHAT YOU GET:**

- A yummy combo of veggies and cous cous nicely flavored..... and a nice side dish!



**MORE THAN JUST A BOX OF  
COUS COUS!**