

## Maftoul - Couscous

by Jenan Afaneh

Perfect Middle Eastern comfort food for cold weather.

### Ingredients:

- Clarified butter
- large onion
- couscous
- middle eastern spices
- stock (lamb, beef, or chicken)
- can of chickpeas

### Instruction:

- Melt the butter over medium heat, add the onion, cook until softened.
- Stir in the couscous and cook until toasted, add the spice mix, salt, black pepper, hot stock, and chickpeas.
- Bring up to a boil about 15-20 minutes, stirring occasionally.
- Turn the heat off and let the couscous sit with the lid on for about 15 minutes before fluffing and serving.