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# *Herbed Whole-Wheat Couscous*

**Cook Time:** 5 mins

**Rest Time:** 5 mins

**Total Time:** 10 mins

## **Ingredients**

- \* 3/4 cup(s) broth, reduced-sodium chicken
- \* 2 medium scallion(s) (green onions), sliced
- \* 2 tablespoon parsley, fresh, chopped
- \* 1/2 cup(s) couscous, whole-wheat

## **Recipe Tip:**

Always buy broth in cardboard containers instead of cans.

## **Preparation**

1. Bring broth, scallions and parsley to a boil in a small saucepan.
2. Add couscous, return to a simmer, cover and remove from the heat.
3. Let stand, covered, 5 minutes. Fluff with a fork before serving.

