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# *Couscous With Orange*

**Prep Time:** 10 mins

**Rest Time:** 5 mins

**Total Time:** 10 mins

## **Ingredients**

- 1/2 cup(s) broth, reduced-sodium chicken
- dash(es) pepper, black ground
- 1/3 cup(s) couscous
- 1 scallion(s) (green onions), chopped
- 1/2 medium orange(s), peeled and coarsely chopped

## **Preparation**

1. In a small saucepan, combine broth and pepper; bring to boiling. Stir in couscous and green onion; remove from heat. Cover and let stand for 5 minutes. Fluff couscous with a fork; gently stir in chopped orange. Serve immediately.

