



# MANGO COUSCOUS

From the kitchen of Marcus Samuelsson

- 1 cup couscous
- 2 Tbsp olive oil, divided
- 1 garlic clove, minced
- 1 mango, peeled, pitted, and cut into 1-inch cubes (about 1 cup)
- 1 jalapeño, seeds and ribs removed, finely chopped
- ½ cup raisins
- 1 ripe tomato, chopped
- Juice of 1 lime
- ¼ cup loosely packed small cilantro sprigs, chopped
- ¼ cup loosely packed small parsley sprigs, chopped
- Salt

1. Prepare the couscous according to the package directions. Set aside.
2. Heat 1 Tbsp of the olive oil in a large sauté pan over high heat. Add the garlic, mango and jalapeño and sauté until the mango begins to color lightly. Stir in the remaining Tbsp of olive oil, the couscous, raisins, tomato, lime juice, cilantro and parsley and toss to heat through. Season with salt.
3. Serve hot or at room temperature.

**Great to serve with:** Beef Stir-Fry, see recipe.



Makes: 4 servings (4 cups)

Pair this hearty dish with our Ubora Blend™ coffee. This enticing blend of East African coffees is elegant, with a layered complexity of delicate flavors in your cup.



This recipe can be found in Marcus Samuelsson's cookbook, *The Soul of a New Cuisine*.