

Couscous with Mushroom

This is a side dish recipe made with couscous and cremini mushroom. It is very easy and fragrant. Great with any poultry or meat dish.



This is a simple and quick couscous recipe. It is easy and great as a side dish to accompany meat or chicken. The couscous is so fragrant with the cremini mushrooms in it.

Ingredients:

- 2 cups cooked couscous (follow the instructions from the package)
- $\frac{1}{2}$ lb cremini mushroom, sliced
- 1 small onion, finely sliced
- 4 to 5 garlic cloves, finely minced
- 1 tablespoon olive oil
- Salt and pepper to taste
- Parsley or cilantro, chopped





Method:

In a large pan, heat the olive oil and saute the onion with garlic, until slightly golden. Add the mushrooms and cook until all the water from the mushrooms is absorbed.

Add the cooked couscous, mix gently with the mushrooms. Add salt and pepper to taste.

Add parsley or cilantro, mix and it is ready to serve.





If you enjoy this simple side dish of couscous with cremini mushroom you might want to check on Sunny Portabella Mushroom or Glutinous Rice with Sausage.



Did you know that mushrooms are a type of fungus? Yes, mushrooms are edible fungus and they are packed with copper, selenium and vitamin B2, therefore eating mushrooms is accompanied with many health benefits.

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a colorful week!