

Serving size 2.0 oz (56g/about 1/2 cup dry
couscous & 3/4 Tbsp seasoning mix)

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

*Dried. (00347-L02-6)

CONTAINS SESAME, SOY AND WHEAT INGREDIENTS.

See side panel for additional product information.
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1. In medium saucepan, combine 1-3/4 cups water, 1 tablespoon olive oil, and pearly couscous. Bring to a boil.
2. Reduce heat to a medium boil. Simmer at a medium boil for 8 minutes uncovered (product will be soupy). Stir occasionally.
3. Add contents of Spice Sack and stir thoroughly. Bring back to a medium boil and simmer for 4 to 6 minutes or until pasta is tender (a small amount of water should remain).
4. Let stand covered 4 to 5 minutes before serving. Stir well and serve immediately. About 2 cups prepared

At high altitudes, increase water to 2 cups and cook time in Step 3 to 6 to 8 minutes.

Follow package directions, except omit olive oil. (See Nutrition Facts for sodium content.)



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