

COUSCOUS & EGGS

4 SERVINGS

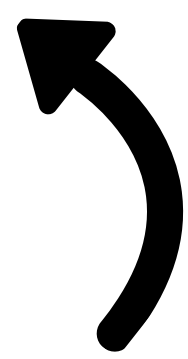
directions



1. Pour the water, 1 tbsp olive oil, parmesan, salt, and pepper into a small saucepan. Bring it to a boil.

- 1 cup dry couscous
- 1 tbsp olive oil
- 1 tbsp grated parmesan cheese
- 1 basil leaf, chopped or 1/4 tsp dried basil
- 1/2 tsp salt
- 1/4 tsp pepper
- 1 1/4 cup water
- 1 tsp olive oil
- 4 eggs

ingredients



2. Once boiling, add in the couscous, stir, and remove from heat. Cover with a lid and let sit for 5 minutes.

3. While the couscous is sitting, heat a skillet over medium heat. Add the olive oil to the skillet and move it around the pan to evenly distribute. Crack the eggs into the pan and cook until the yolks are cooked to your liking.

4. Fluff the couscous with a fork, and while fluffing, stir in the chopped basil.

5. Serve the eggs over the couscous