



FINCH + FENNEL

## *Parmesan Truffle Couscous*

COOK TIME: 15 minutes

YIELDS: 2 servings

### INGREDIENTS:

2 ½ c Water or Chicken Stock

1 Tbsp Butter

1 c F+F Parmesan Truffle Couscous

¼ c Fresh Parmesan

Salt & Pepper, to taste



### DIRECTIONS:

1. Bring 2 ½ cups of water or chicken stock to a boil, adding 1 tablespoon of butter.
2. Slowly stir in F+F Parmesan Truffle Couscous & reduce to a simmer.
3. Simmer until liquid begins to thicken & slightly reduce, about 3 minutes. Turn the burner off or remove from heat.
4. Fold in fresh Parmesan cheese & let sit for 10 minutes, covered. Fluff & serve!

*Enjoy!*

