

Potluck Israeli Cous-Cous & Mushrooms

3 boxes Israeli Cous-Cous (Trader Joe's) (*Pearled Barley*)

2 boxes ~~beef~~^{veggie} broth ($5\frac{1}{2}$ c.)

2 onions

1 lb. mushrooms (I used Shitake & Crimini – Trader Joe's sells them sliced)

Prepare Israeli Cous-Cous according to directions, substituting ~~beef~~^{veggie} broth for water.

Saute onions

Saute mushrooms

Add sautéed onions and mushrooms to prepared cous-cous

I mixed in some dry Lipton's Onion Soup mix for added flavor. I prepared early in the day and reheated in oven at 300 for 45 minutes with some added ~~beef~~^{veggie} broth.

Enjoy!

Hugs,
Eileen