



HANA  
TSUNOMATA™



Hana Tsunomata™ Couscous  
with Lemon and Wild Rice

# Hana Tsunomata™ Couscous with Lemon and Wild Rice

**Prep Time: 10 minutes Serves 4**

1 cup boiling chicken stock

1 cup instant couscous

3 Tbsp. olive oil

1/2 small onion, chopped

1/2 cup cooked wild rice

Juice of 1/2 lemon

1/4 cup dried Hana Tsunomata™, hydrated

## **Instructions:**

- 1** Combine boiling chicken stock with couscous - let sit for five minutes and fluff with fork.
- 2** Heat olive oil in a small sauté pan and cook onion until translucent.
- 3** Add wild rice, lemon juice, Hana Tsunomata™ to onion - heat through. Add cooked couscous-mix. Season with salt and pepper and serve immediately.

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