Sun-Dried Tomato Couscous

Directions: Add 6 oz (180 mL) of hot or cold water to the bag. Stir to mix well & let stand until the couscous rehydrates. Add 1 Tbsp (14 g) olive oil. Stir to mix well and enjoy!

Ingredients: couscous, sun-dried tomatoes, pine nuts, parsley, oregano, basil, turmeric, garlic powder, pepper, salt, olive oil

Nutrition: 636 kcal (127 cal/oz), 18 g protein, 83 g carbohydrate, 10 g fiber, 7 g total sugar, 0 g added sugar, 26 g fat, 617 mg sodium

Net weight: 5 oz | 140 g **Expiration Date:** _____

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