

SWEET POTATO AND TURKEY COUSCOUS

Preparation: **10** minutes | Cooking: **20** minutes | Servings: **6**

INGREDIENTS

2 cans (14 1/2 ounces each) chicken broth
1 pound sweet potatoes (about 2 medium), peeled and cut into 3/4-inch cubes
1 package (8.8 ounces) uncooked pearl (Israeli) couscous
2 cups chopped cooked turkey
1/4 cup dried cranberries
1/4 cup chopped onion
1/4 cup chopped celery
1 tablespoon canola oil
1 teaspoon grated orange zest
1/2 teaspoon poultry seasoning
1/2 teaspoon salt
1/2 teaspoon pepper
Chopped fresh parsley



INSTRUCTIONS

Place sweet potatoes in a saucepan; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, until tender, 8-10 minutes. Drain. Meanwhile, in a large cast iron or other heavy skillet, heat oil over medium-high heat; sauté couscous, onion and celery until couscous is lightly browned. Stir in seasonings and broth; bring to a boil. Reduce heat; simmer, uncovered, until couscous is tender, about 10 minutes. Stir in turkey, cranberries, orange zest and potatoes. Cook, covered, over low heat until heated through. Sprinkle with parsley.