



Simple | Healthy | Delicious

Pork Kebabs with Grilled Plums and Couscous

INGREDIENTS

1 ½ cups Nature's Earthly Choice Couscous
4 scallions, thinly sliced
¼ cup apricot preserves
1 tablespoon white wine vinegar
1 ¼ pounds boneless pork loin, cut into 1 ½-inch pieces
1 tablespoon plus 1 teaspoon olive oil
Kosher salt and black pepper
4 plums, quartered



DIRECTIONS:

1. Heat grill to medium-high. Cook the Couscous according to the package instructions, then fold in the scallions.
2. In a small bowl, combine the preserves and vinegar. Set aside.
3. Thread the pork into eight 6-inch skewers. Rub with 1 teaspoon of the oil and season with ½ teaspoon salt and ¼ teaspoon pepper.
4. Grill the kebabs, turning often, until cooked through, 10 to 12 minutes. Baste with the apricot glaze during the last 2 minutes of cooking.
5. In a bowl, toss the plums, the remaining tablespoon of oil, and ¼ teaspoon each salt and pepper. Grill until charred, about 2 minutes per side.
6. Serve the plums with the kebabs and Couscous.