



## Garlic Couscous

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
4 People	5 MIN	10 MIN		10

Garlic couscous is a light and fluffy dish made with tiny steamed semolina grains infused with garlic and simple seasonings. It's quick to prepare and makes a perfect side dish for a variety of meals. This easy recipe comes together in minutes and delivers a soft texture with a mild garlic flavor. It pairs well with vegetables, meats, and salads, making it a versatile addition to your kitchen.

### Ingredients

- 1 cup couscous
- 1 cup broth or water
- 2-3 garlic cloves, minced
- 1 tablespoon olive oil or butter
- Salt to taste
- 1 tablespoon fresh parsley (optional)

### Recipe Summary

- Prep Time: 5 minutes

- Cook Time: 5-10 minutes
- Total Time: 10-15 minutes
- Servings: 4
- Course: Side / Grain
- Cuisine: Mediterranean-inspired

## Cooking Method

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### Instructions

1. Heat olive oil or butter in a saucepan over medium heat.
2. Add garlic and sauté for **1-2 minutes** until fragrant.
3. Add broth or water and bring to a boil.
4. Stir in couscous and remove from heat.
5. Cover and let sit for **5 minutes**.
6. Fluff with a fork.
7. Season with salt and mix well.
8. Garnish with parsley and serve.

### Cooking Tips

- Use broth for more flavor

- Fluff with a fork to keep it light
- Do not overcook

## Variations

- Add vegetables like peas or carrots
- Add lemon juice for freshness
- Add chickpeas for protein
- Use roasted garlic for a milder taste

## What to Serve with Garlic Couscous

- Grilled chicken or fish
- Roasted vegetables
- Salads
- Mediterranean dishes

## Storage

Store in an airtight container in the refrigerator for up to **3 days**.

## Reheating

Reheat with a splash of water or broth.

## Frequently Asked Questions

### Is couscous pasta or grain?

It's technically a type of pasta made from semolina.

### Can I use water instead of broth?

Yes, but broth adds more flavor.

### How do I keep couscous fluffy?

Fluff with a fork after cooking.

### Recipe Author

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