**Cranberry Kale Couscous**



* 3 Cups Vegetable Stock
* 2Tbsp. Oil
* 1 Tsp. Paprika
* 1 Tsp. Pink Himalayan Salt
* 2 Cups Whole Wheat or Plain Couscous
* ½ Cup Dried Cranberries
* ¼ Cup Diced Yellow or Red Bell Peppers
* 1 Tsp. Garlic Powder
* ¼ Cup Kale (finely chopped)
* ¼ Cup Sliced Almonds (optional)

 Instructions

1. Bring stock, 1 Tbsp. Oil and salt to a boil.

2. Add couscous and stir once. Turn off heat and cover to allow couscous steam for 5 minutes. Fluff with a fork.

3. Add Cranberries, Garlic Powder, Paprika, Kale, Almonds and Bell Pepper. Stir mix together. Add 1 tbsp. Oil. Stir again. Serve. Enjoy