

## Curried Broccoli Couscous

2 tablespoons olive oil  
1 1/2 cups broccoli, finely chopped  
1 teaspoon curry powder  
1 cup canned chickpeas, rinsed  
1/3 cup golden raisins  
kosher salt  
3/4 cup couscous

In a large saucepan, heat the oil over medium-high heat. Add the broccoli and cook, tossing occasionally, until tender, 2 to 3 minutes.

Add the curry powder and stir to combine. Stir in the chickpeas, raisins, 1 cup water, and ½ teaspoon salt and bring to a boil.

Stir in the couscous, cover, and remove from heat. Let steam 5 minutes, then fluff with a fork.

Adapted from [realsimple.com](http://realsimple.com)