

## **Senegal**

### **West Africa**

#### **Couscous with Tomato & Onion Sauce**

Most Senegalese families will eat rice or couscous at least once, sometimes twice, a day. The recipe below is one that our family learned during French language study in Burkina Faso (another country in western Africa). This is often served as a side dish or salad, but can also be served with chicken, or another meat, as a main dish.

Serves: 4-6 as a Salad or 2-3 as a Main Dish (often with grilled chicken added)

2 Tomatoes (Roma Size)—Seeded and Juiced; Thinly Sliced  
1 large Onion—Thinly Sliced  
[quantities of tomatoes and onions should be about equal]

1 Tablespoon Olive (or other) Oil  
1 teaspoon Vinegar  
Salt & WHITE Pepper to taste

Chill at least 15 minutes.

Serve over hot or cold couscous.