Couscous with Dried Fruit

1 cup quick-cooking couscous
2 oz sour cherries, dried
1 cup chicken broth
1/4 cup water
1 tablespoon butter
dash of salt
dash of ground black pepper

1. Heat broth, water, cherries, butter, salt, and pepper in a 2 quart saucepan. Bring to a boil.
2. Stir in couscous, cover and remove from heat.
3. Let stand 5 minutes.
4. Fluff with a fork and serve immediately.

Servings 4.
Per serving:
Calories 257,
Protein 9g,
Total Fat 4g,
Sodium 527mg,
Cholesterol 8mg,
Carbohydrates 46g,
Fiber 2g.