

*Israeli Couscous* is sometimes called pearl couscous and sometimes called maftoul. What never changes is its great taste and unique presence on a plate. Larger than traditional couscous but smaller than its closest pasta relative, Israeli couscous is round and cooks up in minutes to a wonderfully chewy consistency.

Serve it as a side dish, as a bed for grilled chicken or fish, or make it savory with feta cheese and toasted nuts.



## *Israeli Couscous with pine nuts & parsley*

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| 3 Tbsp butter, <i>divided</i>                       | 1 <sup>3</sup> / <sub>4</sub> cups chicken broth |
| 1/2 cup pine nuts                                   | 1/2 tsp salt                                     |
| 1/2 cup shallots, <i>finely chopped</i>             | 1/4 cup parsley, <i>minced</i>                   |
| 1 <sup>1</sup> / <sub>2</sub> cups Israeli couscous | zest of 1/2 lemon                                |
| 1/2 large cinnamon stick                            | 1/4 cup raisins, <i>optional</i>                 |
| 1 fresh or dried bay leaf                           | Black pepper, <i>to taste</i>                    |

Melt 1 tablespoon butter in a large saucepan over medium-low heat. Add pine nuts and stir until golden brown. Transfer to a small bowl.

Melt remaining 2 tablespoons of butter in the same pan over medium heat. Add shallots and sauté until golden. Add couscous, cinnamon and bay leaf, and stir often until couscous browns slightly. Add broth and salt and bring to a boil. Reduce heat to low, cover and simmer until liquid is absorbed and couscous is tender. Remove from heat and stir in parsley, pine nuts and lemon zest. Add the raisins for a savory sweet taste. Season with black pepper to taste.

