



Jeweled Israeli Couscous

Makes: 2 quarts

Prep Time: 10 minutes Cook Time: 15 minutes

Total Time: 25 minutes

- 3 tbsp olive oil, divided
- 2/3 cup Israeli couscous
- 1/4 cup finely chopped shallot (from about 1 large shallot)
- 1-1/3 cups chicken broth
- 3/4 tsp kosher salt
- 2 tbsp golden raisins
- 1/3 packed cup fresh mint leaves, coarsely chopped
- 1/4 cup pomegranate arils
- 3 tbsp toasted salted pistachios, coarsely chopped
- 1-1/2 tsp finely grated lemon zest
- 1 tbsp fresh lemon juice

In a small saucepan with a lid, heat 2 tablespoons of the oil over medium heat until shimmering. Add the couscous and shallot, and cook, stirring occasionally, until the shallot is tender and the couscous is lightly toasted, 3 to 4 minutes. Add the broth and salt, stir to combine, and bring to a boil. Cover, leaving the lid ajar, reduce the heat to low, and cook until the liquid is absorbed, about 12 minutes.

Remove the pot from the heat, stir in the raisins, cover, and let stand 5 minutes. Transfer the couscous to a serving bowl and let cool to room temperature. When the couscous has cooled, stir in the mint, pomegranate arils, pistachios, zest, and juice. Stir in the remaining one tablespoon oil, and serve.

Recipe from Fine Cooking