

### Couscous with Shallots, Garlic, and Almonds

Follow the recipe for Simple Couscous, increasing the butter to 3 tablespoons. Once the foaming subsides, add 3 thinly sliced shallots and cook, stirring frequently, until softened and lightly browned, about 5 minutes. Add 1 minced garlic clove and cook until fragrant, about 30 seconds. Continue with recipe, stirring  $\frac{3}{4}$  cup toasted sliced almonds,  $\frac{3}{4}$  cup minced fresh parsley, and  $\frac{1}{2}$  teaspoon grated zest and 2 teaspoons juice from 1 lemon into the couscous before serving.

## SIMPLE ISRAELI COUSCOUS

**WHY THIS RECIPE WORKS:** Israeli couscous is nuttier than its North African cousin, thanks to the practice of drying the pasta-like pearls over a flame. To prepare pasta salad using Israeli couscous, we toasted the spheres in oil to accentuate their earthy, nutty flavor. We then added water, brought it to a boil, and cooked the couscous covered and at a simmer, allowing it to slowly and evenly absorb the liquid. To turn the finished couscous into a salad, we spread the spheres on a baking sheet to cool (and to prevent it from cooking further in its own steam). Meanwhile, we quickly pickled shallot slices, dissolving sugar in red wine vinegar over medium-high heat before removing the pan from heat, stirring in the shallots, and letting them take on more flavor as the liquid cooled. We dressed the couscous in a bold vinaigrette, whisking together olive oil, lemon juice, Dijon, and red pepper flakes. Once the couscous was coated in the vinaigrette, we finished off the salad with mint, peas, toasted pistachios, and feta.

### Simple Israeli Couscous

MAKES ABOUT 4 CUPS

Warm couscous can be tossed with butter or extra-virgin olive oil and salt and pepper for a simple side dish. If you're using it in a salad, transfer the couscous to a rimmed baking sheet and let it cool completely, about 15 minutes.

- 2 cups Israeli couscous
- 1 tablespoon extra-virgin olive oil
- $\frac{2\frac{1}{2}}$  cups water
- $\frac{1}{2}$  teaspoon salt

Heat couscous and oil in medium saucepan over medium heat, stirring frequently, until about half of grains are golden brown, 5 to 6 minutes. Carefully add water and salt; stir briefly to combine. Increase heat to high and bring to boil. Reduce heat to medium-low, cover, and simmer, stirring occasionally, until water is absorbed, 9 to 12 minutes. Remove saucepan from heat and let stand, covered, for 3 minutes. Serve.

### Israeli Couscous with Lemon, Mint, Peas, Feta, and Pickled Shallots

SERVES 6

For efficiency, let the shallots pickle while you prepare the remaining ingredients.

- $\frac{1}{2}$  cup red wine vinegar
- 2 tablespoons sugar
- Salt and pepper
- 2 shallots, sliced thin
- 3 tablespoons extra-virgin olive oil
- 3 tablespoons lemon juice
- 1 teaspoon Dijon mustard
- $\frac{1}{4}$  teaspoon red pepper flakes
- 1 recipe Simple Israeli Couscous, cooled
- 4 ounces (4 cups) baby arugula, roughly chopped
- 1 cup fresh mint leaves, torn
- $\frac{1}{2}$  cup frozen peas, thawed
- $\frac{1}{2}$  cup shelled pistachios, toasted and chopped
- 3 ounces feta cheese, crumbled ( $\frac{3}{4}$  cup)

1. Bring vinegar, sugar, and pinch salt to simmer in small saucepan over medium-high heat, stirring occasionally, until sugar dissolves. Remove pan from heat, add shallots, and stir to combine. Cover and let cool completely, about 30 minutes. Drain and discard liquid.

2. Whisk oil, lemon juice, mustard, pepper flakes, and  $\frac{1}{2}$  teaspoon salt together in large bowl. Add cooled couscous, arugula, mint, peas, 6 tablespoons pistachios,  $\frac{1}{2}$  cup feta, and shallots and toss to combine. Season with salt and pepper to taste and transfer to serving bowl. Let stand for 5 minutes. Sprinkle with remaining  $\frac{1}{4}$  cup feta and remaining 2 tablespoons pistachios and serve.

