

ISRAELI COUSCOUS WITH APRICOTS

Ingredients:

- 2 T lemon-flavored olive oil, plus more if needed (if you do not have lemon-flavored olive oil, use regular olive oil and the zest of one lemon)
- 2 C Israeli couscous
- 1/3 C shelled unsalted roasted pistachios, coarsely chopped
- 12 dried Turkish apricots, chopped
- 3 scallions, sliced
- 2 1/4 C boiling water

Directions:

Heat the oil in a fry pan over medium-high heat. Add the couscous and pistachios and cook, stirring, until toasted and light golden, about 7 min.

On a larger pot, be heating 2 1/4 cups of water to boiling. Add the couscous and pistachios to the boiling water. Salt and pepper lightly.

Cover the pot, reduce heat and simmer for 8 to 10 minutes, stirring occasionally, until water is absorbed.

Remove the lid and stir in chopped apricots and scallions. Taste, and adjust the salt and pepper to your preference. Transfer the couscous to a serving bowl and serve warm with a little more lemon oil drizzled over the top. (Garnish with a few sliced scallions, you can also place the couscous in a ramekin dish to form, and then turn it over on the plate, looks nice!

(Optional)

Note: You can make this earlier in the day and leave covered with plastic wrap. Heat for 3 to 4 minutes in microwave before serving!