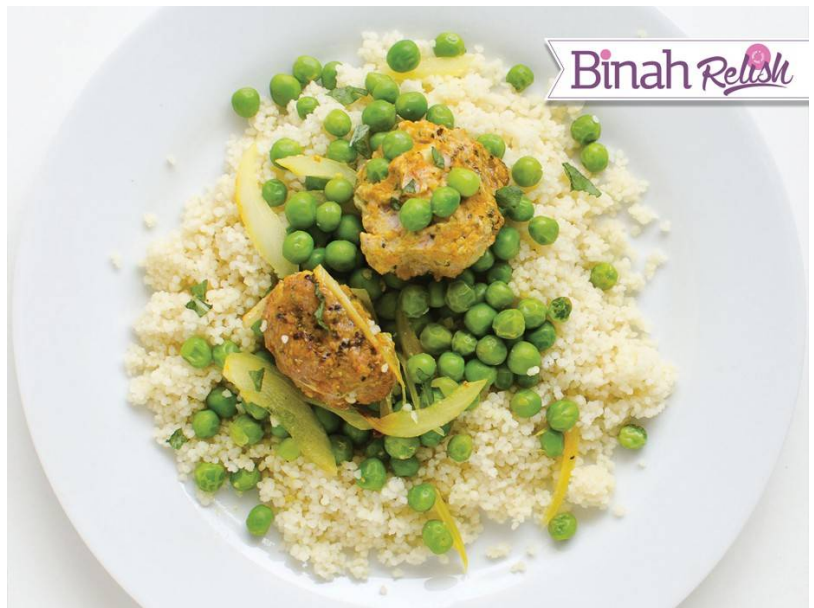


Meatballs and Peas with Couscous

Recipe By Sina Mizrahi



Cooking and Prep:  55
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Serves:  6

Contains:   

Preference: Meat

Difficulty: Medium

Source: Relish by Binah
Magazine

Meatballs are infinitely versatile; they can be filled with lots of vegetables (think chopped carrots and celery) and they can be dressed in different sauces. They can be made with ground chicken, turkey, beef, lamb, or veal (or even a combination). I hope these six meatball variations inspire you in the kitchen to reinvent this dinner staple. My [basic recipe](#) yields 35 1-inch balls.

Ingredients (10)

Main ingredients

- 35 1-inch uncooked meatballs ([recipe](#))
- 1 onion, thinly sliced
- 3 tablespoons oil
- 2 cups frozen peas, rinsed
- 2 cloves garlic, sliced
- 1 cup boiling water

- 2 teaspoons salt
 - 1/2 teaspoon pepper
 - 1 teaspoon turmeric
 - 2 cups couscous, cooked according to directions
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Start Cooking

Cook the Meatballs

Mix up a batch of my [Basic Meatballs](#), and then continue cooking here.

1. In a 13-inch wide pan over medium heat, sauté onion in oil until translucent. Add meatballs, frying them on each side until golden brown.
2. Add peas and garlic over meatballs.
3. Pour in boiling water and add salt, pepper, and turmeric. Bring to a boil for five to seven minutes, cover, and reduce to a simmer. Cook for another 20 to 25 minutes, or until sauce becomes thick in consistency.
4. Serve over couscous.