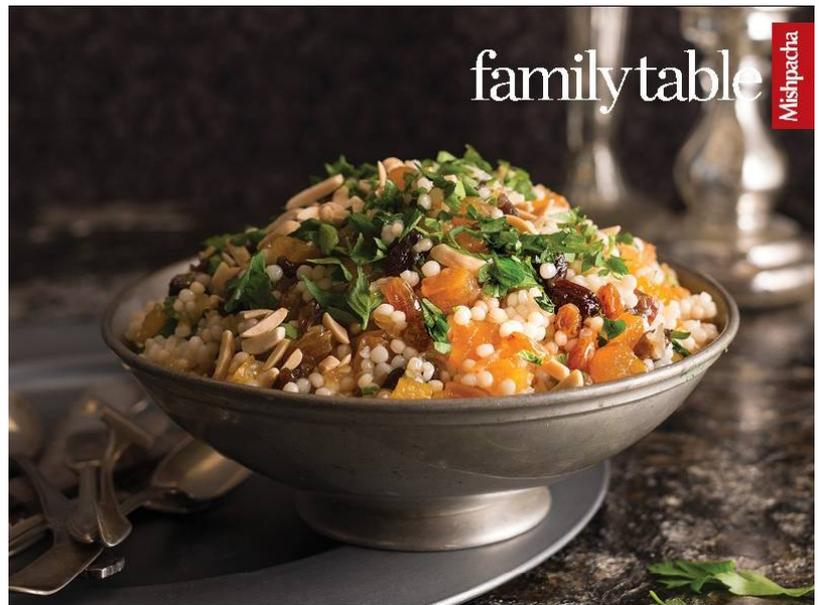


Moroccan-Style Couscous

Recipe By *Estee Kafra*



Cooking and Prep:  50
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Serves:  12

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Shabbat, Sukkot

Diet: Vegan, Vegetarian,
Pescetarian

Source: Family Table by
Mishpacha Magazine

Cuisines: Sephardi,
Moroccan

I'm really excited about this recipe. It's so versatile and different... and delicious! It can be served warm as a side dish or at room temperature for a great salad. I especially love these kinds of versatile recipes that can easily be made up to two days in advance.

Ingredients (13)

Main ingredients

- 1 package **Gefen Israeli Couscous**
- 2 tablespoons canola oil
- 3 onions, finely diced

- 1/2 cup prunes, halved and pitted
- 1/2 cup dried apricots, cut into quarters
- 1/2 cup golden raisins
- 3 tablespoons Gefen Honey
- 1/4 cup water
- 3/4 teaspoon cinnamon
- 1/4 cup slivered or sliced almonds
- Haddar Kosher Salt, to taste
- pepper, to taste
- 1/4 cup fresh Italian parsley leaves

Start Cooking

Prepare Couscous

1. Bring a medium pot of salted water to a boil and add the Israeli couscous. Cook until al dente (the pasta should have a bit of “bite”).
2. Transfer to a strainer and rinse immediately under cold running water. Mix in one to two tablespoons of olive oil to ensure the balls don't stick together.
3. Meanwhile, heat two tablespoons of oil in a heavy-bottomed pan.
4. Add the onions and let them slowly caramelize for about 10 minutes, until the onions are turning brown.
5. Add in the dried fruit and sauté for about five minutes more, or until fruit is just softening.
6. Pour the honey on top of the mixture along with the water and cinnamon. Let cook over low heat until the moisture has absorbed, about 10 minutes.
7. Meanwhile, preheat the oven to 400 degrees Fahrenheit (200 degrees Celsius).
8. Lay the almonds on a baking sheet and toast for six to eight minutes or until edges begin to brown, and set aside.
9. Remove cooked fruits from heat and mix with the cooked couscous. Taste and season with

kosher salt and pepper according to your liking.

10. Right before serving, add the toasted slivered almonds and parsley leaves and toss all together. Serve warm or at room temperature.

Credits

Photography: Hudi Greenberger

Styling: Renee Muller