

Israeli Couscous with Roasted Vegetables

Recipe By *Draizy Werberger*



Cooking and Prep:  30
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Serves:  4

Contains:  

Preference: Parve

Recipe by Draizy Werberger.

Difficulty: Easy

Diet: Vegan

Source: Whisk by Ami

Magazine

Cuisines: Israeli

Ingredients (13)

Roasted Vegetables

- 1/2 red pepper, thinly sliced
- 1 small zucchini, thinly sliced into half circles
- 5 mushrooms, cut into chunks
- Bartenura Olive Oil**
- salt, to taste

pepper, to taste

Couscous

1 small onion, diced

1 tablespoon oil

1/2 bag **Gefen Israeli Couscous**

2 cups water

1 tablespoon mushroom soup mix

1 teaspoon salt

1 teaspoon dried parsley flakes or 2 cubes **Dorot Gardens Frozen Parsley**

Start Cooking

Prepare the Couscous

- 1.** Preheat oven to 450 degrees Fahrenheit. Layer pepper, zucchini, and mushrooms on a lined cookie sheet. Sprinkle with oil, salt, and pepper. Roast for 25 minutes.
- 2.** Sauté diced onion in oil for 10 minutes until wilted. Add couscous and sauté an additional five minutes until couscous is brown.
- 3.** Add water, mushroom soup mix, salt, and parsley. Simmer on a low flame, uncovered, for 10 minutes, until all water is absorbed. Combine with roasted vegetables. Serve warm.