

Israeli Couscous

Israeli Couscous is larger grain than Moroccan couscous but both are made from pasta. This recipe browns the couscous to enhance flavor and then slow cooks it to allow it to absorb water completely.



Ingredients:

- 2 cups Israeli couscous
- 1 Tbsp. olive oil
- 2 1/2 cups water
- 1/2 tsp. salt

Equipment:

- Sauce pan with lid

<input checked="" type="checkbox"/>	Directions	Time (min)
	Add couscous and oil to a sauce pan	1
	Heat over medium heat stirring frequently until half the grains are golden brown	5
	Add 2 1/2 cups water and 1/2 tsp. salt	1
	Increase heat to high and bring to a boil	3
	Reduce heat, cover, and simmer. Stir occasionally until water is absorbed	11
	Remove from heat. Allow to stand, covered	3
	Total	24