

# Israeli Couscous with Asparagus and Fresh Mushrooms

From – Madhur Jaffery's *World Vegetarian*

2 cups Israeli couscous  
3 Tbsp olive oil  
1 shallot, peeled and finely chopped  
1 garlic clove, peeled and finely chopped  
2 large white mushrooms, sliced thinly lengthwise  
5 fresh shiitake mushrooms, stems removed and caps thinly sliced  
3 fresh morel mushrooms, halved lengthwise, then cut crosswise into ¼ inch slices  
½ lb asparagus, cut into 1 inch sections  
½ cup vegetable stock  
¼ cup dry white vermouth  
ground black pepper  
3 Tbsp grated Parmigiano-Reggiano cheese  
2 Tbsp finely chopped fresh parsley

- Bring 4 quarts of water to a rolling boil. Add 1 ½ Tbsp of salt and stir, then add the couscous. Let it boil rapidly for 7 minutes. Drain the couscous quickly and then rinse it thoroughly under cold running water. Leave in sieve or colander.
- Put the oil in a large saute pan and set over high heat. When hot, put in the shallot and garlic. Stir for 20 seconds.
- Put in all the mushrooms and stir rapidly for about 1 minute, or until the mushrooms look satiny.
- Add asparagus and stir for 30 seconds.
- Add the stock, vermouth, and about 1/8 tsp salt. Bring to a boil, cover, and keep cooking on high heat for 2 ½ minutes.
- Put in partially cooked couscous and cook, uncovered, for another 2 ½ minutes on high heat, stirring frequently.
- Turn off the heat. Check the salt. Add pepper, cheese, and parsley. Stir to mix and serve immediately.



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