

Israeli Couscous with Brussels Sprouts

From – *marthastewart.com*

1 ½ cups water
coarse salt and freshly ground pepper
1 ½ cup Israeli or pearl couscous
2 Tbsp extra-virgin olive oil
4 cups Brussels sprouts leaves
1 tsp finely grated lemon zest
2 Tbsp fresh lemon juice

- Bring water and 1 tsp salt to a boil in a medium saucepan.
- Add couscous, and simmer, covered, until tender, about 8 minutes. Transfer to a large bowl.
- Meanwhile, heat 1 Tbsp oil in a medium high-sided skillet over high heat.
- Cook Brussels sprouts leaves until tender and lightly browned, 2 to 3 minutes.
- Remove from heat. Stir in lemon zest and juice. Season with salt and pepper.
- Stir Brussels sprouts leaves into couscous.
- Stir in remaining tablespoon oil.
- Season with salt and pepper.
- Serve warm or at room temperature.



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