Israeli Couscous with Brussels Sprouts
From – marthastewart.com

1 ½ cups water
course 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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