



COOKS ON MAIN

for the everyday chef

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Saffron Couscous with Caramelized Onions

Serves 4

A staple in Moroccan cuisine, couscous is a semolina flour-based pasta shaped in tiny grains. Most of the couscous you can buy in the U.S. is actually instant couscous, which like its name implies, cooks in just minutes! With a ratio of 1:1 couscous to water (or broth), simply bring the liquid to a boil, add the couscous, cover, and remove from heat. Let set for 5-10 minutes or until tender. Fluff the couscous gently with a fork before serving. We like dressing up our couscous with a variety of add-ins. Experiment with our suggestions or riff on the dish with your own.

Basic Couscous Ingredients:

1 cup couscous
1 cup chicken broth
1/2 tsp salt

Add-in Ingredients:

1 tbsp butter
1 tbsp olive oil
1/2 onion, diced
1/8 tsp saffron
1/8 tsp cinnamon
1/4 tsp turmeric
1/3 cup sliced almonds
1/3 cup raisins, golden and regular - soak in water for 15 min
5-10 fresh mint leaves, julienned, for garnish

Directions:

1. In a medium-sized sauce pan on medium heat, sauté the onions in butter and olive oil slowly until caramelized (about 40-45 minutes).
2. Once the onions have fully caramelized, add the salt, saffron, cinnamon, turmeric, and stir. Add the couscous and chicken broth and bring to a boil.
3. Once boiling, turn off burner and remove from heat. Cover for 5-10 minutes until the couscous is tender. Taste the couscous, if it is still too firm, keep it covered for a few more minutes.
4. Once the couscous is tender, fluff with a fork, and stir in the raisins and almonds. Garnish with fresh mint and serve warm.