

Israeli Couscous with Apples, Cranberries and Herbs

Recipe courtesy Giada De Laurentiis



Prep Time: 15 min **Level:** Easy **Serves:** 4 to 6 servings
Inactive Prep Time: --
Cook Time: 20 min



Ingredients

Couscous:

- 2 tablespoons olive oil
- 2 cups Israeli couscous (or barley or orzo)
- 4 cups low-sodium chicken broth
- 1/4 cup chopped fresh flat-leaf parsley
- 1 1/2 tablespoons chopped fresh rosemary leaves
- 1 teaspoon chopped fresh thyme leaves
- 1 medium green apple, diced
- 1 cup dried cranberries
- 1/2 cup slivered almonds, toasted, see Cook's Note

Vinaigrette:

- 1/4 cup apple cider vinegar
- 3 tablespoons maple syrup
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1/4 cup olive oil

Directions

For the couscous: In a medium saucepan, heat the olive oil on medium-high heat. Add the couscous and cook, stirring occasionally until slightly browned and aromatic, about 3 to 5 minutes. Add the chicken broth and bring to a boil. Simmer for 10 to 12 minutes or until the liquid has evaporated. Transfer the cooked couscous to a large bowl and set aside to cool. Add the parsley, rosemary, thyme, apple, dried cranberries, and almonds.

For the vinaigrette: In a small bowl, combine the vinegar, maple syrup, salt, and pepper. Whisk in the olive oil until smooth. Pour the vinaigrette over the couscous and toss to coat evenly.

Cook's Note: To toast the almonds, preheat the oven to 350 degrees F. Arrange the almonds in a single layer on a baking sheet. Bake for 8 to 10 minutes or until golden brown. Cool completely before using.