

Moroccan Steak Tips and Couscous



30-MINUTE SUPPER



Moroccan Steak Tips and Couscous

Serves 4

WHY THIS RECIPE WORKS: We add meaty flavor to the couscous by cooking it in the same skillet used to sear the steak tips.

- 2 teaspoons ground cumin**
- Salt and pepper**
- 1½ teaspoons ground cinnamon**
- 1½ pounds sirloin steak tips, trimmed and cut into 2-inch chunks**
- 1 tablespoon vegetable oil**
- 1¼ cups water**
- 1 (15-ounce) can chickpeas, rinsed**
- ¾ cup couscous**
- ½ cup golden raisins**
- 2 ounces (2 cups) baby spinach, chopped**

- 1.** Combine cumin, 2 teaspoons salt, cinnamon, and ¼ teaspoon pepper in bowl. Pat steak dry with paper towels and season with 1 tablespoon spice mixture.
- 2.** Heat oil in 12-inch nonstick skillet over medium-high heat until just smoking. Add steak and cook until browned on all sides and meat registers 125 degrees, 6 to 8 minutes. Transfer steak to plate and tent with foil.
- 3.** Add water, chickpeas, couscous, raisins, and remaining spice mixture to now-empty skillet and bring to boil over medium-high heat. Remove from heat, cover, and let sit until couscous is tender, about 5 minutes. Stir in spinach, then serve with steak.

TEST KITCHEN NOTE: Serve with lemon wedges, if desired.