

APRICOT & PISTACHIO COUSCOUS

INGREDIENTS

1/2 cup red onion, chopped
1/4 cup lemon juice
1 300g box couscous, about 1 1/3 cups
2 tablespoons extra virgin olive oil, divided
1 teaspoon salt, plus more to taste
1/2 cup shelled raw pistachios (optional)
10 dried apricots, chopped
1/3 cup parsley, chopped
Optional 2 teaspoons harissa paste

METHOD

1. Soak chopped onion in lemon juice:

Place the chopped onion in a small bowl. Pour the lemon juice over the onions, set aside and let the onions soak in the lemon juice.

2. Toast pistachios: Toast the pistachios in a small pan on medium-high heat until lightly browned and fragrant. (Take care when toasting nuts, they can burn quickly if you don't pay attention!) Remove from heat and place into a small bowl to cool.

3. Cook the couscous: Put 2 cups of water in a medium saucepan and bring to a boil. Add one tablespoon of olive oil and one teaspoon of salt to the water. Once the salt dissolves, stir in the couscous, turn off the heat and cover the pot. Move the pot off the hot burner and let the couscous steam, covered, for 5 to 6 minutes.

4. Combine ingredients to make salad: Scoop out the couscous into a large bowl and fluff with a fork. Stir in the harissa, if using. Stir in the pistachios, chopped apricots and parsley. Stir in the red onion and lemon juice. Add one more tablespoon of olive oil, stir well and add salt to taste. Serve warm or at room temperature.

THE
COOKERY

by The Secret Jozi Chef