



Moroccan Couscous

Serves 10-12

Ingredients

½ cup dried chickpeas, soaked overnight
2 bay leaves
1 tbsp olive oil
2 tbsp ras al hanout
1 tsp kosher salt

1 head cauliflower, cut into florets
1 tbsp paprika
2 tsp kosher salt
2 tsp cumin seeds, toasted and ground
1 tsp coriander seeds, toasted and ground
1 tsp cardamom
¼ tsp cayenne pepper

1.5 cup French couscous
1 ½ cups vegetable stock
1 tsp kosher salt

¼ cup pine nuts, toasted
¼ cup zante currants
¼ cup golden raisins
¼ cup sherry vinegar
¼ cup finely chopped parsley
¼ cup finely chopped mint
1/3 cup extra virgin olive oil
Zest of 3 lemons
Juice of 1 lemon
Salt and pepper to taste



Procedure

1. Cover chickpeas with cold water in a medium pot. Add bay leaves and salt and bring to a boil over medium-high heat
2. Once the chickpeas have come to a boil, reduce heat to medium low and gently simmer chickpeas until completely cooked, approximately 1 ½ hours
3. Preheat oven to 375 degrees
4. Drain chickpeas and toss in olive oil, ras al hanout and salt.
5. Toast chickpeas for 15 minutes until slightly crispy
6. Toss cauliflower florets with paprika, cumin, coriander, cardamom, cayenne and salt and roast in the oven until the edges of the cauliflower begin to turn dark brown, approximately 15 minutes.
7. Bring vegetable stock to a boil
8. Add couscous and tightly cover the pot with plastic wrap and let sit for 10 minutes
9. Remove plastic from couscous and fluff with a fork
10. Cover golden raisins with sherry vinegar and let sit until they become plump, approximately 15-20 minutes
11. Mix couscous, cauliflower, chickpeas, golden raisins, toasted pine nuts, currants, parsley, mint, lemon juice and lemon zest together in a bowl.
12. Taste and adjust seasoning