

### **Couscous with Tomato, Scallions, and Lemons**

1 1/2 Cup	Plain Couscous
1	Medium Yellow Onion / Chopped Fine
	Extra Virgin Olive Oil
	Kosher Salt
2 Cloves	Garlic / Minced to Paste
1 TSPN	Fresh Lemon Zest
1/8 TSPN	Cayenne Pepper
2 Cup	Water
3/4 Cup	Chicken Broth
1 1/2 TSPN	Fresh Lemon Juice
1 Cup	Cherry Tomatos / Quartered
2	Scallions / Sliced Thin
	Freshly Ground Black Pepper

#### **Directions:**

Toast the couscous in a medium saucepan over medium-high heat, stirring frequently, until some grains are just beginning to brown, about 3 minutes. Transfer the grains to a large bowl; set aside.

Combine the onion, oil, and salt in the saucepan. Cover and cook over medium-low heat, stirring occasionally, until the onion is softened, 8 to 10 minutes. Stir in the garlic, lemon zest, and cayenne, and cook until fragrant, about 30 seconds. Stir in the water and broth and bring to a boil.

Stir the boiling liquid into the couscous, cover the bowl tightly with plastic wrap, and let sit until the grains are tender, about 12 minutes. Uncover and fluff the grains with a fork. Stir in the remaining oil, lemon juice, tomato, and scallions, and season with salt and pepper to taste.

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