

# Lemon Infused Israeli Couscous

## Ingredients

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1 c Israeli Couscous  
1 T Butter  
1 Shallot (finely diced)  
1/2 Lemon (zested)  
1 1/4 c Chicken Broth  
1/4 c Parmesan (grated)  
2 T Parsley (chopped)

## Instructions

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- 1.Heat small pot with butter, shallot and lemon zest. Over medium heat, melt the butter and let the butter get infused with the flavors of the shallot and the lemon zest. Give this about 3 minutes.
- 2.Throw in Israeli couscous and toss everything together, ensuring your couscous is covered by the shallot and butter mixture. Do this for about 2 minutes.
- 3.Pour in chicken broth, season with salt and pepper. Bring to a simmer and cook, covered for 10 minutes.
- 4.Fluff with a fork. This will ensure you have light and fluffy individual grains. Sprinkle in 1/4 cup of Parmesan cheese and mix with a fork. Taste for seasoning.

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Serve in a bowl with some more lemon zest, chopped parsley and nice shredding of Parmesan cheese on top.