

Israeli Couscous with Spinach and Pine Nuts

Ingredients

1/4 c Pine Nuts
1 T Olive Oil
1 Shallot
2 clv Garlic (chopped)
1 c Israeli Couscous
1 1/4 c Chicken Broth
0 ds Salt
0 ds Ground Black Pepper
2 c Spinach

Instructions

1. In a medium saucepan toast the pine nuts over medium heat until fragrant and lightly browned, about 3-4 minutes. Remove from saucepan and set aside.
2. Add olive oil and shallots and garlic and saute until fragrant, about 3-4 minutes. Add the Israeli couscous and cook for 2 minutes.
3. Add chicken broth, salt and pepper and bring to a simmer. Cook for 8-10 minutes or until most of the liquid has absorbed.
4. Add the spinach and cook for 2-3 minutes or until spinach has cooked down, stir to combine. Top with pine nuts and serve as desired.