



Toasted Israeli Cous Cous with Butternut Squash and Fresh Mozzarella

Serves: 4

Time to prepare: 30 minutes

2 tablespoons butter
1 medium shallot, sliced
1 small butternut squash, diced into 1" cubes
1/8 teaspoon nutmeg
1/8 teaspoon cinnamon
2 cups Israeli couscous
2 tablespoons dry white wine
1 3/4 cups water
2 cups salad greens
1 cup small fresh mozzarella balls, halved
salt & pepper to taste

Peel and dice the butternut squash.

Melt butter in a large heavy sauté pan over medium heat. Add the shallots, diced squash, nutmeg and cinnamon. Season with salt and pepper and sauté until the shallots are soft, about 5 minutes.

Add the couscous and toast until fragrant and very lightly browned, about 3 minutes, stirring frequently so as to prevent burning.

Add the white wine, stir and simmer to reduce.

Add the water, 1/2 teaspoon salt, bring to a light simmer, season with salt and cover. Simmer until liquid is almost absorbed and couscous and squash is tender, about 10 minutes, stirring once or twice.

Stir in the salad greens and toss. Cook, stirring frequently, until greens are wilted. Remove from heat, stir in mozzarella and serve.