

Cous Cous with Orange, Mint + Sugar Snap Peas

Serves 8

INGREDIENTS

2 Tbsp olive oil
1 Tbsp orange juice
2 Tbsp lemon juice
2 large garlic cloves, grated on microplane
1/2 teaspoon finely zested orange peel

1 Tbsp olive oil
1 1/3 cups Israeli cous cous
2 cups vegetable or chicken stock

2 shallots, finely sliced
2 cloves of garlic, sliced
2 Tbsp olive oil
3 cups sugar snap peas, trimmed, cut diagonally into 1/2-inch pieces
1 cup sweet peas
1/3 cup chopped fresh mint

METHOD

Whisk olive oil, orange juice, lemon juice, garlic cloves, and orange peel in small bowl; set dressing aside.

Heat 1 tablespoon oil in heavy medium saucepan over medium heat. Add couscous, sprinkle with salt, and sauté until most of couscous is golden brown, about 5 minutes. Add 1 3/4 cups broth, increase heat, and bring to boil. Reduce heat to medium-low, cover, and simmer until liquid is absorbed and couscous is tender, about 10 minutes, adding more broth by tablespoonfuls if too dry.

Meanwhile, heat olive oil in heavy large nonstick skillet over high heat. Add shallots, and garlic. Season with salt + pepper. Add in sugar snap peas, and sweet green peas. Sauté until crisp-tender, about 3 minutes. Transfer vegetables to large bowl.

Mix dressing with couscous, then add fresh mint, and toss. Fold in vegetables. Season with salt and pepper.