

Lemon Olive Oil-Green Onion Couscous

An ideal accompaniment to any entrée

SERVES: 4-6
YIELD: 6 cups
PREP TIME: 5 minutes
COOKING TIME: 10 minutes
TOTAL TIME: 15 minutes

INGREDIENTS

2 Tbsp. unsalted butter
6 green onions, white stalk and green leaf thinly sliced
1¾ cup chicken or vegetable broth, organic low sodium
1 Tbsp. GC Napa Valley Natural Lemon Olive Oil + 1-2 Tbsp.
1 tsp. GC Napa Valley Natural Lemon Finishing Sea Salt
¼ tsp. GC Napa Valley Natural Culinary Lavender Tellicherry Pepper
1½ cups medium couscous (10 oz.)



TO PREPARE

- In a medium saucepan over medium heat, melt butter. Reserve 1 Tbsp. green onion leaf for garnish. Add green onions and sauté 2 minutes.
- Add chicken broth, 1 Tbsp. Lemon Olive Oil, Lemon Finishing Sea Salt and Lavender Tellicherry Pepper. Bring to a boil, stir in couscous to evenly moisten, cover saucepan with a tight-fitting lid and remove from heat. Let couscous steam for 5 minutes without removing lid.
- Fluff with fork, breaking up any clumps. If couscous has not absorbed all the liquid or still tastes a little crunchy, cover and let sit for a few more minutes. Taste and adjust seasoning. Drizzle with 1-2 Tbsp. Lemon Olive Oil and fluff.

TO SERVE

Serve as a side dish with meats, poultry and fish. Accent with a sprinkle of fresh green onions.
Serve warm or at room temperature.

SHOPPING LIST

1 lb. unsalted butter, need 1 oz.
1 bunch green onions
1 box 16 fl. oz. chicken or vegetable broth, organic low sodium
10 oz. medium couscous

FROM PREVIOUS SHIPMENTS

GC Napa Valley Natural Lemon Olive Oil
GC Napa Valley Natural Lemon Finishing Sea Salt

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www.oconnellfamilywines.com