

Couscous with Toasted Pine Nuts

Healthy, delicious, great texture. A perfect side dish to accompany meats and fish

SERVES: 6
PREP TIME: 10 min.
COOKING TIME: 25 min
TOTAL TIME: 20 min.



INGREDIENTS

- 2 Cups Israeli couscous
- 1/3 Cup Pine nuts
- 2 Tbsp. Butter, unsalted
- 1 Cup Yellow onion, roughly chopped
- 2 Cloves Garlic, roughly chopped
- 1/2 Cup Parsley, fresh, roughly chopped
- 2 1/2 Cups Chicken stock
- 1 Tsp. GC Napa Valley Lavender Tellicherry Pepper
- 1 Tsp. GC Napa Valley Wild Fennel Finishing Sea Salt
- 1/2 Cup Golden raisins
- 1/2 Cup Raisins
- 2 Tbsp. GC Napa Valley Estate Meyer Lemon Olive Oil

TO PREPARE

- To toast pine nuts: Preheat oven to 400 degrees. Place pine nuts on baking sheet and bake for 8 minutes until pine nuts are golden brown.
- Add garlic and onions and cook over medium heat for 8 minutes, stirring occasionally until onions are translucent and tender, do not brown.
- Add chicken stock then bring to a boil.
- Stir in couscous, Wild Fennel Finishing Sea Salt, Lavender Tellicherry Pepper and Israeli couscous.
- Cover pot with lid, turn off heat and let steam for 15 minutes.
- After 15 minutes, remove lid and fluff Israeli couscous with a fork, fold in toasted pine nuts, raisins, golden raisins, and parsley. Adjust seasoning if needed.

TO SERVE

Serve this wonderful dish hot to get the full flavor in one of your own festive serving bowls. Drizzle GC Napa Valley Meyer Lemon Olive Oil over top for that luxury Napa Valley touch.

WINE PAIRINGS

Gabrielle Collection Equilateral Cabernet Sauvignon, Oak Knoll District of Napa Valley 2013
100% Cabernet plays beautifully with the sweetness of the raisins and red meats.

Gabrielle Collection Juxtaposition, Cabernet Sauvignon, Napa Valley 2012
This Cabernet & Syrah blend pairs perfectly with poultry and fish dishes.



SHOPPING LIST

- 1 Bag Israeli couscous
- 1 Bag Pine nuts, unsalted
- 1 Stick Butter, unsalted
- 1 Bottle Canola oil
- 1 Bulb Garlic
- 2 Cans Chicken stock
- 1 Medium Yellow onion
- 1 Bunch Parsley, fresh
- 1 Bag Golden raisins
- 1 Bag Raisins

MORE RECIPES AT WWW.OCONNELLFAMILYWINES.COM

JOIN WINE COUNTRY FOODIE : <http://oconnellfamilywines.com/gabrielle-collection/foodie-club/>

If you are not already a Wine Country Foodie member, join to enjoy Napa Valley at your doorstep. Estate to Dish Recipes, GC Napa Valley products, Wine pairings.