

School of Cooking

Martin's

Israeli Cous Cous with Butternut Squash **Hosted by Chef Eileen Quinn** **November 2008** **Martin's Super Markets at Heritage Square** **Mishawaka, Indiana**

Ingredients

1 1/2 lb. butternut squash, unpeeled and diced
3 tablespoons olive oil
1 large onion, chopped
1 3/4 cups Israeli couscous (about 1 lb).
1 cup chopped fresh flat-leaf parsley
1/2 cup pine nuts, toasted
1/2 cup chopped dates
1/2 cup chopped figs
1/4 teaspoon ground cinnamon
juice of one lemon
salt and pepper to taste

Instructions

Preheat oven to 475°F. Cook onion in 1 tablespoon oil in a 10-inch heavy skillet over moderately high heat, stirring occasionally, until just beginning to turn golden. Add to eggplant on an oiled sheet pan. Combine and roast for about 20 minutes or until eggplant begins to brown. Meanwhile, cook couscous in a large pot of boiling salted water 10 minutes, or until just tender, and drain in a colander (do not rinse). Add couscous to vegetables in a large saute pan over low heat and toss with 2 tablespoons olive oil. Add lemon juice, parsley, nuts, dates, figs, ground cinnamon, and salt to taste. Toss to mix well. Serve warm as an accompaniment to autumnal dishes.