

Couscous with Dates and Almonds

From Nelson's Kitchen
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Cooking couscous in the traditional Moroccan way is very laborious. The North-American way of cooking it (add to hot liquid and let stand) produces unsatisfying result. This recipe is a good compromise and it cooks the couscous in the pilaf style, which is the way Brazilians cook rice. This is an adaptation of a recipe for *Couscous with Dates and Pistachios* from the America's Test Kitchen. Besides replacing the pistachios for almonds, I also reserve the dates to be added in the end so that they keep their profile.

Ingredients:

- 3 tablespoons unsalted butter
- 2 cups couscous
- 1 tablespoon finely grated fresh ginger
- 1/2 teaspoon ground cardamom
- 1 1/4 cups water
- 1 cup low-sodium chicken broth
- 1 teaspoon table salt
- 3/4 cup lightly toasted almonds, chopped roughly
- 3 tablespoons minced fresh cilantro leaves
- 2 teaspoons lemon juice
- 1/2 cup chopped dates
- Ground black pepper

Procedure:

- Heat butter in medium saucepan over medium-high heat until foaming subsides.
- Add couscous, ginger, cardamom and cook, stirring frequently, until grains are just beginning to brown, about 5 minutes.
- Add water, broth, and salt; stir briefly to combine, cover, and remove pan from heat.
- Let stand until grains are tender, about 7 minutes.
- Uncover and fluff grains with fork.
- Stir in cilantro and lemon juice, season with pepper to taste.
- Add the almonds e dates, stir, and serve.