

Couscous Pilaf with Roasted Pistachios & Cranberries

Makes 6 generous servings

1 cup low-sodium chicken broth
1¼ cups water
2 tbsp. olive oil
½ cups chopped shallots
2 cups couscous
½ cup pistachio nuts, shelled and roasted
¾ cup dried cranberries
Salt
Pepper

Bring broth and water to a boil in a small saucepan.

Heat olive oil in a medium saucepan over medium heat. Add shallots and sauté until soft, 3 minutes. Stir in couscous.

Remove from heat and let stand for 5 minutes. Add pistachios and cranberries, and fluff with a fork. Add salt and pepper to taste.



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