

MORTON & BASSETT SPICES®

Herbed Israeli Couscous



- 2 cups Israeli couscous, uncooked
- 1 red bell pepper, finely diced
- 1 yellow onion, finely diced
- 2 tablespoons Morton & Bassett Poultry Herbs
- ½ cup parsley, rough chopped
- 1 lemon
- 1 tablespoon olive oil
- ¼ cup toasted pine nuts
- 1 can chickpeas

Cook couscous according to package instructions. Halfway through cooking, add the poultry herbs and a squeeze of lemon. Saute peppers, onions, and chickpeas over medium heat in olive oil until slightly soft. Once everything is cooked, combine in a large serving bowl and top with parsley, another dash of poultry herbs, another squeeze of lemon, and toasted pine nuts.



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