

## Couscous with Peas, Mint, and Toasted Pine Nuts

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Recipe source: [Barefoot Contessa](#)  
[Foolproof by Ina Garten](#)



### **INGREDIENTS:**

- 1 tablespoon olive oil
- 1 tablespoon unsalted butter
- 1 large shallot, chopped
- 1  $\frac{3}{4}$  cups chicken stock
- 1 cup couscous
- Kosher salt and freshly ground pepper
- 6 ounces frozen peas, defrosted
- 1/4 cup julienned fresh mint leaves (a good handful), loosely packed
- 1/3 cup toasted pine nuts

### **DIRECTIONS:**

- Heat the oil and butter in a large saucepan over medium heat. Add the shallots and cook over medium-low heat for 4 minutes, stirring occasionally.
- Add the stock and bring to a boil.
- Stir in the couscous,  $\frac{1}{2}$  teaspoon salt, and  $\frac{1}{4}$  teaspoon pepper and put the lid on. Turn off the heat and allow the couscous to steam for 10 minutes.
- With a fork, fluff the couscous and stir in the peas, mint, and pine nuts.
- Season to taste. Depending on the saltiness of the chicken stock, you can add  $\frac{1}{2}$  more teaspoon of salt and  $\frac{1}{4}$  teaspoon pepper.
- Serve hot.

*Yield: 4 servings*

