

Israeli Couscous with Olives and Roasted Tomatoes

Servings: 6

Source: Epicurious (Gourmet Mag. Sept. 2002)

Ingredients

- 2 pints (1½ lbs) red grape or cherry tomatoes, divided
- 3 large garlic cloves, left unpeeled
- ¼ cup olive oil
- ¼ cup warm water
- 1 tsp lemon juice
- 1 tsp salt
- ¼ tsp black pepper
- 2¾ cups chicken broth
- 2¼ cups pearl (Israeli) couscous
- 1 tbsp olive oil
- ½ cup Kalamata or other black brine-cured olives, pitted and chopped
- ⅓ cup fresh flat-leaf parsley
- ¼ cup fresh mint
- 1 tsp chopped fresh thyme

Method

Roast Tomatoes and Make Dressing

Preheat oven to 250 degrees.

Halve tomatoes through stem ends and arrange, cut sides up, in 1 layer in a large shallow (1-inch deep) baking pan.

Add garlic to pan and roast in middle of oven until tomatoes are slightly shriveled around edges, about 1 hour.

Cool in pan on a rack 30 minutes.

Peel garlic and puree with oil, water, lemon juice, salt, pepper, and ½ cup roasted tomatoes in a blender until dressing is very smooth.

Make Couscous

Bring broth to a boil in a 3-qt. heavy saucepan and stir in couscous, then simmer, uncovered, for 6 minutes.

Cover pan and remove from heat. Let stand 10 minutes.

Spread couscous in 1 layer on a baking sheet and cool 15 minutes.

Transfer couscous to a bowl and stir in remaining ingredients, dressing, roasted tomatoes, and salt and pepper to taste.

Notes

Roasted tomatoes, dressing, and couscous can be made 1 day ahead and kept separately, covered and chilled. Bring to room temp before proceeding.