

Pearl Couscous with Creamy Feta and Chickpeas

Servings: 4

Source: New York Times, Jan. 23, 2019

Ingredients

- 1 pint grape tomatoes, halved
- ¼ cup scallions
- 2 tbsp olive oil, plus more for serving
- 1 tbsp balsamic vinegar, plus more for serving
- 2 fat garlic cloves, finely grated or minced
- 1½ tsp kosher salt, plus more as needed
- ½ tsp pepper, plus more for serving
- 3 sprigs oregano, rosemary, or sage
- 2 cups vegetable stock or water
- ⅓ cup cilantro, dill, or parsley, plus more for serving
- ½ tsp lemon zest
- ¾ tsp ground cumin
- 1½ cups (8 oz) pearl couscous
- 1 (15 oz) can chickpeas, drained and rinsed
- 1 cup (about 4 oz) feta cheese
- ⅓ cup (1½ oz) grated Parmesan cheese

Method

1. Heat the oven to 450°F. In a 9-inch baking dish, cake pan, or gratin dish, toss together the tomatoes, scallions, 2 tbsp oil, 1 tbsp vinegar, garlic, ½ tsp salt, pepper, and the herb sprigs. Roast until the tomatoes are tender, about 15 minutes.
2. While the tomatoes roast, heat the stock until it boils, then stir in the remaining 1 tsp salt, adding more to taste. (You want a well-seasoned broth here to flavor the couscous.) Stir in the cilantro, lemon zest, and cumin.
3. Remove the tomatoes from the oven and fold in the couscous, chickpeas, and hot stock mixture. Cover the pan tightly with foil and return to the oven for 20 minutes.
4. Remove the foil and fold in about ¾ of the feta (save the rest for garnish) and the Parmesan. Bake uncovered until the feta starts to melt, another 5 minutes.
5. To serve, pull out and discard the herb sprigs if you like, and spoon the couscous into bowls. Top with the remaining feta, lots more herbs, pepper, and a drizzle of olive oil and balsamic vinegar.