My Global Kitchens

Israeli Fall Couscous Salad with Delicata Squash and Orange Dressing

(Feeds 8-10)

Couscous Ingredients

- 1 ½ cups Israeli (pearl) couscous
- 1 Tbsp oil
- 14 oz chicken broth

Delicata Squash Ingredients

- 1 delicata squash
- 1 ½ Tbsp extra virgin olive oil
- 1 Tbsp honey
- 1 tsp kosher salt
- ½ tsp ground pepper
- ½ tsp allspice

Dressing Ingredients

- 1 ½ Tbsp minced shallot
- Zest of one large orange
- ¼ cup fresh squeezed orange juice
- 2 Tbsp pomegranate molasses
- 1 Tbsp honey
- ¼ cup extra virgin olive oil
- ½ tsp kosher salt
- ¼ tsp pepper

Additional Ingredients

- ⅓ cup pomegranate seeds
- ¼ cup toasted pecans or walnuts
- ¼ cup pepitas, toasted.
- (It was suggested to add ⅓ cup parmesan cheese shards but we did not do that.)

<u>Instructions</u>

In a wide skillet, add the oil and toss the dry couscous, stirring until it turns golden brown. Add the chicken broth. Let it come to a boil, then cover and reduce heat to low. Simmer for 15 minutes or until the couscous is done. Cool to room temperature and let it sit out or pop into the fridge if it is made the day before. If making ahead add just a half cup of dressing to the couscous only!

For the squash, preheat the oven to 375, put a rack a little higher than half way up and line a rimmed cookie sheet with parchment. Trim both ends of the squash, then cut lengthwise. Remove the seeds. Cut the halves into ¼ inch half moons, skin side up. In a large bowl, whisk the olive oil, honey and seasonings and toss with the squash half moons. Line up the squash moons so they are not touching. Bake for 15 minutes, move the pieces around and continue baking for another 10-15 minutes until tender and caramelized.

Whisk the dressing ingredients together.

Right before serving, add the final ¼ cup of dressing to all the ingredients including the pomegranate seeds, nuts and pepitas.

Taste and add more orange, honey and such. We added dried cranberries too, and I might try some chunks of goat cheese and a little chopped parsley next time around.