

Couscous with Chickpeas and Veggies

From our Farm Kitchen



Ingredients:

8 oz. of couscous	½ cup sherry
15 oz. can chickpeas, drained	1 tsp. oregano
1 cup artichoke hearts	1 tsp. coriander
2/3 cups roasted red bell peppers, diced	½ tsp. smoked paprika
1 medium yellow onion, diced	1 tbsp. garlic, minced
2 handfuls baby spinach	pinch of saffron
1 cup peas	2 tbsp. olive oil
2 cups vegetable stock	salt and pepper
2 tbsp. olives, chopped	
½ cup sundried tomatoes, chopped	

Directions:

Heat olive oil in a medium pot over medium heat. Add onions and lightly brown. Add garlic and lightly brown. Add couscous, oregano, coriander, and smoked paprika. Cook for 20 seconds. Add sherry and reduce by half. Add stock and simmer for 5 minutes. Add chickpeas, artichokes, red pepper, olives, sundried tomatoes, and a pinch of salt and pepper. Cook until al dente, about 4-5 minutes more. Remove from heat. Add spinach, peas, and saffron. Adjust seasoning with salt and pepper.