

PERSIMMON COUSCOUS PILAF



INGREDIENTS:

- 1 Tablespoon olive oil
- 1 shallot, peeled & finely chopped
- 1 teaspoon ginger
- ¼ teaspoon cinnamon
- 1 box of couscous mix
- 1 cup vegetable broth
- ¼ cup water
- 2 Fuyu persimmons, peeled and chopped
- ½ cup fresh cilantro, finely chopped
- Juice of ½ lemon
- Salt and pepper to taste

INSTRUCTIONS:

1. Heat oil in a 2-quart saucepan over medium heat. Add shallot and stir occasionally until golden, about five minutes. On low heat, add cinnamon and ginger and cook one more minute. Transfer shallots to a small bowl.
2. In the same saucepan, add broth and water and bring to a boil. Stir couscous and seasoning packet contents into the boiling liquid and turn off heat. Cover and let stand for five minutes.
3. Fluff couscous with a fork and stir in shallots, persimmons, cilantro, lemon juice, salt, and pepper.
4. Eat and enjoy!

Yield: 4-6 servings

Source: Adapted from kosher.com

The ingredients for this recipe can be purchased with CalFresh benefits. To learn more about or how to apply for CalFresh benefits, call Humboldt County DHHS Social Services at 1-877-410-8809 or visit benefitscal.com.

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