

## **Green Israeli Couscous**

*based off of Joy the Baker*

3 cups water

1 1/2 cups dry Israeli Couscous

generous pinch of salt

1 zucchini, diced

2 cups fresh English peas, boiled in salted water for about 5 minutes and drained

4-5 green onions, sliced

1 teaspoon lemon zest

1/2-1 cup crumbled feta cheese

1/2 cup roasted and salted pistachios

salt and coarsely ground black pepper to taste

about 3 tablespoons olive oil

about 2 tablespoons fresh lemon juice

In a medium saucepan, bring three cups of water to a boil. Add a generous pinch of salt, followed by Israeli couscous. Stir and reduce heat to a simmer. Simmer until couscous is just tender, with a slight bite, about 10 to 13 minutes. Drain into a fine mesh strainer and set aside.

In the meantime, in a large skillet, sauté the zucchini in a little bit of olive oil for about 5 minutes. Add cooked couscous and cooked peas. Toss with the rest of the ingredients, taste and add more salt and pepper as necessary.

(Servings: 4, Prep time: 20 min., Cook time 30 min., Difficulty: Easy)