



Couscous with Dates, Olives & Redwood Hill Feta Jimtown Store

Serves 4 to 6

1/4 cup pine nuts
2 cups water
Kosher salt
1 cup instant couscous
1/4 pound Medjool dates, pitted and finely chopped
1/2 cup Jimtown Chopped Olive Spread
2 green onions, white part and tender tops, angle-cut
1/4 cup finely chopped flat-leaf parsley, plus whole parsley leaves as garnish
2 tsp finely chopped lemon zest
1 Tbsp olive oil
2 oz Redwood Hill feta

Position a rack in the middle of the oven and preheat to 375 degrees. In a shallow metal pan, like a half sheet pan, toast the pine nuts, stirring once or twice, until they are crisp and golden brown, 7 to 10 minutes. Remove from the pan immediately and cool.

In a small saucepan, combine the water and 1 teaspoon of the salt and bring to a boil. Stir in the couscous, remove from the heat, cover, and let sit for 10 minutes. Uncover, fluff with a fork, and spread the couscous out onto a sheet pan, breaking up any lumps as you do so. Let stand until almost cool.

In a medium bowl, combine the couscous, dates, olive spread, green onions, pine nuts, parsley, and lemon zest. Toss gently, adjust the seasoning (be conservative: the feta will be a little salty), and transfer to a deep serving platter.

Crumble the cheese atop the couscous mixture. Tuck the parsley leaves around the edges and serve immediately.

Note: We have also made this with sun dried tart cherries or finely diced dried apricots. A simple mixture of chopped green and black olives can be substituted for the olive spread.