



## Israeli Couscous with Preserved Lemon and Butternut Squash

*Adapted from David Lebovitz*

BAH Note: There is something about the distinct tang of preserved meyer lemon that you just can't get from any other ingredient. So if you don't have any in your fridge, do yourself a favor and head over to the Google for a bit of online shopping. Don't try and make do with a bit of lemon zest and sea salt...it will only bring bitter disappointment.

- 1 1/2 pounds butternut squash, cubed (I leave the skin on but you can peel it if you like)
- 2 tablespoons olive oil
- 1 large onion, sliced
- 1 3/4 cup israeli couscous
- 1 cinnamon stick
- 1 preserved lemon
- 1/2 cup golden raisins

Heat your oven to 375 degrees and line a sheet pan with aluminum foil.

Toss the squash and onion with the olive oil and roast on the prepared sheet pan for 40 to 60 minutes or until tender. Transfer the squash and onion to a large bowl and add the raisins.

Boil a large pot of water and cook the couscous, along with the cinnamon stick, for about 10 minutes or until done. Drain the couscous, discard the cinnamon stick, and add the couscous to the bowl of roasted vegetables.

While the couscous cooks, take your preserved lemon and cut it into quarters. Using the back of a knife, scoop away the pulp from the rind. Cut the rind thinly into a fine dice and add it to vegetables. Take the pulp and press it in a small mesh strainer to extract the liquid. Add the liquid to the bowl of vegetables.

Stir everything to completely combine and taste for seasoning. Season to taste with a bit of kosher salt and black pepper.