

Couscous Lamb Pilaf

Printed from Lamb Recipes at <http://www.lambrecipes.org/>

The flavors of this savory, spiced pilaf become even stronger if left to refrigerate overnight.

Ingredients:

2 cups water
1 cup couscous
1 teaspoon sea salt
½ pound cooked lamb roast, cubed
1 (15-ounce) can chickpeas, drained
1 cup diced tomatoes
¼ cup minced fresh mint
¼ cup currants
¼ cup chopped black or green olives
2 scallions, minced
2 tablespoons olive oil
2 tablespoons red wine vinegar
1 teaspoon dried oregano
½ cup crumbled feta cheese, for serving

Directions:

- 1) Bring water to a boil in a small pot over high heat. Add couscous and salt; remove from heat, cover, and let sit 10 minutes. Fluff with a fork and transfer to a large bowl.
- 2) Add remaining ingredients to couscous; toss gently to mix. Top with feta cheese and serve.