

Couscous w/Toasted Pine Nuts (serves 6-8) [3rd Place, 2012 Cook-Off]

Ingredients:

4 Tbs Butter
2 Cups chopped Yellow Onion (#3 Cone)
3 Cups Chicken Stock
Chicken Tenders
1½ Tsp Kosher Salt
½ Tsp ground Black Pepper
2 Cups Couscous (12 oz)
½ Cup Pine Nuts, toasted
½ Cup minced fresh Parsley

CookWare:

12" EOC Skillet
7-Quart Roaster
Saladmaster Machine

Place Chicken Tenders in EOC, Medium-Click-Low. To toast Pine Nuts, place them in a dry sauté pan and cook over low heat for 10 minutes, tossing often, until lightly browned. Melt the Butter in a large saucepan. Add the Onion and cook over Medium-Low heat for 8-10 minutes, stirring occasionally, until tender but not browned. Add the Chicken Stock, Salt, and Pepper and bring to a full boil. Stir in the Couscous, turn off the heat, cover and allow continue cooking for 10 minutes. Fluff with a fork, stir in the Pine Nuts and Parsley, and serve hot.