

## Couscous alla Trapanese

### For the couscous:

6 C chicken stock  
2 bay leaves  
½ t of saffron  
½ t Kosher salt  
½ t freshly ground black pepper  
4 C instant couscous  
¼ C fresh parsley

### For the stew:

2 red onions, chopped  
½ C extra-virgin olive oil  
6 cloves garlic minced  
5 T tomato paste  
4 C chicken stock  
4 cans Hunts diced tomatoes  
Kosher salt and freshly ground pepper to taste  
14 chicken thighs  
2 lbs calamari, cleaned and cut into ½" rings  
1½ lbs large shrimp, cleaned and peeled with tails left on  
½ C red wine

### To prepare the couscous:

- 1 In a large saucepan over medium-high heat, bring the chicken stock to a simmer. Add the bay leaves, saffron, salt, and pepper and cook for 5 minutes.
- 2 Spread the couscous over the bottom of a large baking dish. Pour the stock over and gently stir with a fork. Cover with plastic wrap and let it sit for 10-15 minutes.

### To prepare the stew:

- 1 In a very large saucepan over medium heat, sauté the onion in the olive oil until soft, approx. 5 min. Add garlic and cook another 2-3 min. Add the tomato paste and cook an additional 3 min.
- 2 Add the chicken stock, tomatoes, basil, wine and parsley. Bring to a simmer and season with the salt and pepper. Cook until reduced by half, about 30 min. Season the chicken, add to the stock and cook for 20 min.
- 3 Add the calamari to the stock and cook for another couple of min until the seafood is cooked. Add the shrimp and cook for another 5 min.

### To serve:

Fluff the couscous with a fork and spread on a serving platter. Place the chicken and the seafood over the couscous; then pour the stew over the chicken, seafood and the bed of couscous.

Garnish with chopped parsley/cilantro.