

Herbed Israeli Couscous

Ingredients:

- 2 tbsp olive oil
- 3 cups Israeli couscous
- 6 cups chicken broth or 4 cups vegetable broth
- 1/4 cup fresh parsley, chopped
- 1 tbsp tarragon, chopped
- 1 tbsp rosemary, chopped
- 1/4 cup lemon juice
- 1 tsp salt
- 1/2 tsp pepper

Preparation:

Heat the olive oil in 2 quart saucepan over medium heat. Add couscous and sauté, stirring constantly, until well coated and aromatic, about 2-3 minutes. It should turn slightly darker.

Add broth and bring to a boil. Reduce heat to medium-low and simmer until just tender, about 10-12 minutes.

Add the herbs and lemon juice.

Season with salt and pepper.