

Brown Butter Couscous With Spring Vegetables

By: EmilyC (food52.com)

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SERVINGS: 4



INGREDIENTS

- 5 tablespoon **Strauss** organic butter, divided
- 1 cup instant couscous
- 1/2 cup **Cadia** frozen peas
- 2 teaspoon sumac, divided, plus more to taste (see note)
- 1 pinch kosher salt, plus more to taste
- 1 pinch freshly ground black pepper, plus more to taste
- 1 bunch radishes, trimmed (see author note)
- 4 cups baby spinach or arugula
- 1/3 cup sliced almonds
- 2 tablespoon dried cranberries
- 2 ounce crumbled feta
- 1 small lemon, for juicing

DIRECTIONS

To make brown-butter couscous:

1. In a medium saucepan with a lid, melt 3 tablespoons butter over medium heat and cook until it turns brown and smells nutty, about 3 minutes.
2. Add instant couscous, 1 teaspoon sumac, and 1/2 teaspoon salt, stirring to coat the couscous in the brown butter, then add 1 1/4 cups water and bring to a boil.
3. Add the frozen peas. Take off heat and let stand, covered, for 5 minutes (or according to package directions).
4. Remove the lid and fluff with a fork.

To Finish:

Toss the couscous with the spring vegetables in the skillet (off the heat), and add a few squeezes of lemon juice. Adjust seasoning and acidity to taste. Let cool for a few minutes, then add the feta and shaved radishes, and sprinkle with a little more sumac, if desired. Serve warm or at room temperature.

To make spring vegetables:

1. Thinly slice two large radishes and set aside (they'll get added raw at the end).
2. Cut the remaining radishes lengthwise into 1/2-inch wedges. In a 12-inch skillet, melt 2 tablespoons butter.
3. Add the radishes to the pan, tossing to coat in the butter, and season with 1 teaspoon sumac, salt, and pepper.
4. Cook, without moving them, for 3 to 4 minutes, or until lightly caramelized on the first side, then stir and continue cooking about 3 minutes longer until tender and caramelized. In the last few minutes of cooking time, add almonds and currants, stirring until they're lightly toasted, then add the spinach, stirring until slightly wilted, about 10 to 15 seconds.

**Most of the spices, herbs & seasonings you need can be found in our bulk department.*

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