

Four generous servings

2 Tbsp butter, divided  
1/3 cup pine nuts  
1/3 cup shallots, finely chopped  
1 cup Israeli couscous  
1/2 large cinnamon stick  
1 fresh or dried bay leaf  
1-1/2 cups chicken broth  
salt  
1/4 cup parsley, minced  
zest of 1/2 lemon  
1/4 cup raisins (optional)  
black pepper, to taste

Melt 1/2 tablespoon butter in large saucepan over medium-low heat. Add pine nuts and stir until golden brown. Transfer to small bowl.

Melt remaining butter in same pan over medium heat. Add shallots and sauté until golden. Add couscous, cinnamon and bay leaf, and stir often until couscous browns slightly. Add broth and salt and bring to a boil. Reduce heat to low, cover and simmer until liquid is absorbed and couscous is tender. Remove from heat and remove bay leaf. Stir in parsley, pine nuts and lemon zest. Add raisins for a savory-sweet taste. Season with black pepper to taste.