

Kuski Ffawwar

Tunisian Couscous with Greens

8 Main Dish Servings

Quantity	Ingredients	Preparation Notes
1/2 lb	Dill and Fennel (Anise) Leaves	Wash the greens under running water.
1/2 lb	Parsley	Drain and chop (rough)
Handful	Celery Leaves	Wash and chop scallions and leeks
Handful	Carrot Tops	Fill the bottom of couscous cooker with water and bring to a boil.
1/2 lb	Mixed Scallions and Leeks	Fasten on perforated top
1/2 C	Olive Oil	Add green, scallions and leeks
1 C	Onions, chopped	Steam, covered for 30 minutes
3 Tbsp	Tomato Paste	Remove from heat and cool uncovered
2 Tbsp	Crushed garlic	When cool enough to handle, squeeze out excess liquid and set aside
6	Cloves Garlic, peeled and left whole	Heat oil in large skillet
2 tsp	Sweet Paprika	Cook 2 - 3 minutes to soften
2 tsp	Salt or to taste	Add tomato paste and cook, stirring until paste glistens.
1 tsp	Ground Coriander	Add crushed garlic, paprika, salt, coriander, caraway, and red pepper flakes
1 tsp	Ground Caraway Seeds	Cook slowly until well blended
1 1/2 to 2 tsp	Red Pepper Flakes (preferably Aleppo, Turkish or Near East Pepper)	Add 1 Cup water, cover and cook for 15 minutes
2 C	Water	Remove skillet from heat
2 1/2 C	Medium Grain Couscous (about 1 lb)	Stir in dry couscous until well blended
1	Fresh Green Chili, stemmed, seeded and minced	Stir in steamed greens, leeks and scallions and mix well.
1	Red Pepper, stemmed, seeded and cut into six parts.	Fold in green chili, red bell pepper and whole garlic cloves,
		Fill bottom of couscous cooker with water and bring to a boil.
		Fasten on perforated top, add contents of skillet and steam, covered for 30 minutes
		Turn out couscous onto a large warm dish
		Use a long fork to break up lumps and fish out whole garlic cloves and red pepper slices
		Set aside
		Stir 1 cup of water into Couscous, taste for seasoning and set mixture in warm place 10 minutes before serving
		Decorate with red pepper slices and place whole garlic cloves on top for serving.