

Idiot's Kitchen Recipe – Couscous with Butternut Squash & Pancetta

Recipe from www.idiotskitchen.com – Adapted from Serious Eats



Ingredients:

- 1 Tablespoon Olive Oil
- ¼ pound (3 thick slices) pancetta, diced
- 1 large shallot (about ½ cup)
- 2 cloves garlic, minced
- 1 Tablespoon ground cumin
- 1 pinch (or more) red pepper flakes
- 1 medium butternut squash, peeled and cut into cubes
- ¾ cup pearly couscous (also called Israeli couscous)
- 3 cups chicken broth
- 1 (15 oz) can chickpeas (garbanzo beans), drained & rinsed
- 1 lemon, juiced
- ¼ cup chopped fresh cilantro or parsley
- Salt & Pepper

Add 1 Tablespoon olive oil to a large pot over medium high heat. Cut ¼ pound of pancetta into small cubes and cook in the oil until crispy and the fat has rendered off the meat, about 5 minutes. Remove the pancetta, reserving the grease in the pan, and set aside.

Add 1 large chopped shallot and 2 cloves of minced garlic to the pan over medium heat. Add 1 Tablespoon of ground cumin, a pinch of red pepper flakes, and salt & pepper to taste. Cook the shallots and spices in the oil until very fragrant, about 1 minute.

Add 1 medium butternut squash that has been peeled, seeded, and cut into bite-sized cubes. Toss the squash in the spices to coat and cook, stirring frequently, about 5 minutes. Add ¾ cup of pearly or Israeli couscous and 3 cups of chicken broth. Bring the pot to a boil, then reduce the heat to low, and simmer uncovered, stirring occasionally. After about 15 minutes, the squash should be fork tender but not falling apart and most of the liquid should have been absorbed into the couscous.

Drain and rinse 1 (15 oz) can of chickpeas and add them to the couscous. Return the crispy pancetta to the pot and stir to combine. Squeeze in the juice of one lemon. Taste and season with salt & pepper. Add ¼ cup of chopped fresh cilantro or parsley on top.

Serve warm, room temperature, or cold.

Makes 4 large servings and is GREAT leftover.