

israeli couscous with slow-roasted tomatoes and caramelized onions

Couscous is essentially pasta with North African origins. This Israeli couscous has a large pearl shape and feels delightful when you bite into it. The just-tender pasta, the sweet, almost jammy roasted tomatoes, and the caramelized onions are a match made in heaven.

1. In a frying pan, heat the olive oil over medium heat. Add the onions, reduce the heat to medium-low, and slowly cook the onions, stirring occasionally, until they begin to caramelize and become tender and golden brown, about 20 minutes. Remove from the heat and set aside to cool.

2. In a large saucepan, combine $1\frac{1}{2}$ cups of the chicken stock and the saffron and bring to a boil. Add the couscous and reduce the heat to low. Simmer, stirring from time to time as you continue to add the remaining hot stock, $\frac{1}{2}$ cup at a time until the couscous is cooked, about 20 minutes. Don't worry if it sticks together—you can always add a little more stock to loosen it. Once the couscous is fully cooked, drain, add the tomatoes and onions, and stir together.

3. Stir the roasted garlic into the couscous. Season with salt and pepper, garnish with the parsley, and serve at room temperature.

Serves 6

$\frac{1}{4}$ cup extra virgin olive oil

$1\frac{1}{2}$ yellow onions, sliced lengthwise

$2\frac{1}{2}$ cups chicken stock

Pinch of saffron

2 cups Israeli couscous

12 oven-roasted tomatoes (page 170)

1 whole head garlic, roasted (see page 20)

1 tablespoon chopped fresh flat-leaf parsley

Kosher salt and freshly ground black pepper

roasted tomatoes

Serves 4

8 to 12 Campari or
cherry tomatoes, halved

2 tablespoons extra
virgin olive oil

Kosher salt and freshly
ground black pepper

Felicity is addicted to these. Luckily, they are very easy to make. Slow-roasted in the oven until they collapse and become soft and jammy, they should be served immediately as a side or to complement a pasta or rice dish. If you won't be using them immediately, store them in the fridge covered with a thin layer of good olive oil.

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1. Preheat the oven to 250°F.
 2. Place the tomatoes on a baking sheet, cut-side up. Drizzle them with the olive oil, season them with salt and pepper, and bake them in the oven for at least an hour and a half—the longer, the better.

STANLEY'S TIP

These will keep fully submerged in a jar of olive oil in the refrigerator for about 1 week.