

Mushroom couscous risotto

Servings: 4

Ingredients

- 1½ cups pearl or Israeli couscous
- 2 cups stock or water
- 1 cup chopped onion
- 1 to 2 cups chopped mushrooms
- 1 clove chopped garlic
- salt and pepper to taste
- olive oil
- grated Parmigiano Reggiano



Steps

1. Heat the olive oil in a medium saucepan over high heat and saute the onion and mushroom until softened.

Add the garlic and couscous and saute until the couscous starts to brown.

Season with salt and pepper. Add stock, bring to a boil, cover and simmer for 10 minutes.

Uncover, stir well, and cook for another couple of minutes until the couscous is creamy.

Top with grated cheese.