

Pigalle's Cod With Harissa Couscous

Ingredients

- 1 pound cod OR halibut fillets (about 3/4 inch thick)
- 1 medium lemon
- 1-1/4 cups chicken OR vegetable broth
- 1 package (5.8 oz.) Near East Pearled Couscous Mix - Roasted Garlic & Olive Oil
- 3 tablespoons currants
- 2 tablespoons butter
- 1 to 2 teaspoons harissa*
- 2 tablespoons chopped tomato

How to make it

1. Place fish fillets on greased rack of broiler pan. Squeeze juice of lemon over fish.
2. Broil 4 inches from heat source until fish flakes easily when tested with a fork, about 6 to 8 minutes. Season with salt and pepper, if desired
3. Meanwhile, in medium saucepan, combine broth, spice sack from package, currants, butter and harissa. Bring to a boil; whisk to blend. Stir in couscous. Cover; remove from heat. Let stand 5 minutes. Stir in tomato
4. Garnish fish with finely shredded lemon peel, if desired. Serve fish with couscous.



PREP
TIME
15 min



COOK
TIME
15 min



TOTAL
TIME
30 min



SERVING
-

Made with



**Near East Pearled Couscous Mix -
Roasted Garlic & Olive Oil**