

Tomato and Arugula Cous Cous

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1 small shallot
Pinch of red pepper flakes
1 T olive oil
½ C tomato pulp
½ C water

1 C cous cous
2 T chopped fresh parsley
Salt and pepper to taste
2 C fresh arugula

Preheat a medium saucepan over medium heat. Add olive oil, shallot, and red pepper flakes, sauté for 2-3 minutes, until shallots are translucent. Add tomato pulp, water, salt and pepper. Bring to a simmer. Remove from heat and stir in cous cous. Add arugula on top. Cover with a lid and let steep for about 5 minutes.

Remove lid and stir arugula into cous cous.

Serves 4