

# **Couscous with oven-dried tomatoes**

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## **Ingredients**

- 16 dried tomatoes (best to use ones pickled in olive oil)
- 2 onions
- 1½ cups vegetable stock
- A pinch saffron threads
- 1½ cups couscous
- Pinch tarragon leaves
- 2/3 cup olive oil
- 2 tablespoons balsamic vinegar
- Salt and pepper
- Optional: 2 tablespoons dark brown sugar

## **Directions**

Preheat oven to 150° Celsius / 300° Fahrenheit.

Sauté onions in olive oil until they are golden colour; put aside.

Boil vegetable stock with saffron and some salt.

Put couscous in a large bowl, add some olive oil and the boiling stock; cover and let sit for 10 minutes.

Mix couscous with pickled dried tomatoes, cooked onions, tarragon; season with salt and pepper.