Lemon-Pistachio Israeli Couscous Salad

Makes 5 Servings

David Lebovitz, My Paris Kitchen



1 whole preserved lemon
1/2 cup chopped fresh flat-leaf parsley
2 tablespoons salted or unsalted butter, at room temperature
1/2 cup dried cranberries, apricots, prunes, or raisins)
1/2 cup chopped pistachios
3/4 teaspoon sea salt or kosher salt
1/4 teaspoon ground cinnamon
1 1/4 cups Israeli couscous or other pasta
freshly ground black pepper to taste

1. Start by trimming the stem end from the preserved lemon and cut into quarters. Scoop out pulp and then press through a strainer into a medium-sized bowl to extract the juices, then dice the preserved lemon rind and add to bowl along with the parsley, butter, dried fruit, pistachios, salt and cinnamon.
2. Bring a pot of salted water to a boil over high heat. Add the couscous and cook according to the package instructions. Drain and add it to the bowl of fruits and nuts, stirring until the butter is melted and all the ingredients are well mixed. Season with black pepper and serve.