

Tangerine Couscous with garbanzos and olives

Here's a really bright, fruity side dish that would nicely complement grilled chicken or lamb. Or you can eat like I did, with a toasted piece of old pita bread.

Makes 4-1/2 cups

5 tangerines (I used W. Murcotts)
2 tablespoons extra virgin olive oil
1/4 teaspoon sea salt
1/8 teaspoon freshly ground black pepper
1 cup low-sodium vegetable broth
3/4 cup plain couscous
One 15-ounce can garbanzo beans, drained and rinsed
2 tablespoons minced shallot
1/2 cup slivered, pitted kalamata olives
1/4 cup dry-toasted pine nuts

Squeeze the juice from two of the tangerines into a glass measuring cup or small bowl. (You'll want about 1/3 cup juice.) Whisk in the olive oil, salt, and pepper and set aside.

In a small saucepan, bring the vegetable broth to a boil. Steam in the couscous, cover, and immediately remove from the heat. Let stand 5 minutes, until the liquid is absorbed. Fluff couscous with a fork, and scrape into a good-size serving bowl. While still warm, douse with the dressing and stir well.

Stir in the garbanzos, shallot, olives, and pine nuts. Peel the remaining tangerines and remove as much of the white pith as possible. Dice fruit, and add to the serving bowl. Correct seasonings, and serve warm, at room temperature, or cold.