



Couscous Trapani

Ingredients:

- 17-ounce box of couscous
- 2 bay leaves
- 1 cinnamon stick
- 10 cloves of garlic, smashed
- 2 unpeeled cloves of garlic
- 2 onions (1 chopped, 1 halved)
- 1/4 cup olive oil
- 2 stalks of celery, chopped
- 1 small bunch of parsley (reserve a small amount chopped for garnish)
- 1-pound fresh tomatoes, peeled
- 1/2 cup sliced almonds
- 4 cups of water
- 1/2-pound shrimp, shell-on
- 2 pounds mixed shellfish (mussels, calamari, etc.)
- Red pepper flakes, to taste
- Salt and pepper, to taste
- Lemon, for garnish (optional)

Instructions:

1. Prepare the Couscous:

- Cook the couscous with the bay leaves, cinnamon stick, 2 cloves of peeled garlic, and the halved onion, according to the package instructions.
- Once cooked, remove the bay leaves, cinnamon stick, garlic, and onion. Set the couscous aside.



2. Make the Fish Stock:

- In a large pot, heat the olive oil over medium heat. Add the chopped onion and smashed garlic and cook until softened.
- Add the sliced almonds and peeled tomatoes. Cook for 3-5 minutes until the tomatoes begin to soften.
- Add the 4 cups of water, red pepper flakes, salt, and pepper. Bring the mixture to a boil.
- Once boiling, add the shrimp and reduce the heat. Simmer for about an hour, allowing the tomatoes to break down completely.

3. Add the Shellfish:

- Add the remaining shellfish (mussels, calamari, etc.) to the pot. Simmer for an additional 10 minutes, or until the shellfish are fully cooked.

4. Assemble the Dish:

- Transfer the cooked shellfish and shrimp to a separate dish.
- Strain the fish stock, then pour about 3 tablespoons of the stock over the couscous. Cover and let it sit for 1 hour before serving.

5. Serve:

- Serve the couscous topped with the cooked shellfish, garnished with chopped parsley and lemon (if desired).
- Serve the strained fish stock on the side, allowing guests to pour it over their dish as desired.

Tip: For a more cost-effective version, you can use store-bought fish stock and top the couscous with shrimp only.