

jackie's supper club

Kale and Asparagus Couscous - serves 2

Ingredients:

- 2/3 cup couscous
- 1/2 bunch of scallions, sliced
- 1 bunch of Dino kale, destemmed and chopped
- 1/2 bunch of asparagus, cut into 1/2" pieces
- kosher salt
- black pepper
- 2 tablespoons olive oil
- 1/2 lemon - juiced and zested
- neutral oil

Directions:

1. Prep the vegetables - wash, destem, and chop the kale, and slice the asparagus and scallions.
2. Bring a pot of water up to a boil. Once boiling, salt and cook the couscous according to package instructions, about 8 minutes. Drain and rinse under cold water to stop the cooking.
3. Cook the vegetables - in a cast iron pan or medium sized pan, add a tablespoon of neutral oil, the sliced scallions, and the chopped kale. Cook for 3-4 minutes on medium high heat, then add the asparagus. Cook for another 2-3 minutes, season with kosher salt and black pepper, and set aside.
4. Toss the cooked couscous with the cooked vegetables, along with 2 tablespoons of olive oil, a big pinch of kosher salt, black pepper, the lemon zest, and lemon juice. Taste, adjust with more seasoning as desired, and serve.