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noshers

Israeli Couscous Mac & Cheese Recipe

An American-style pasta dish gets a Middle Eastern makeover.

Total Time: 40 minutes **Yield:** Serves 4-6

Ingredients

- 2 ½ cups uncooked Israeli couscous (also called Middle Eastern couscous, or pearl couscous)
- 4 Tbsp unsalted butter
- 1 cup whole milk or half & half
- 8 oz 4% cottage cheese (around 1 cup)
- 2 cups shredded mild cheddar cheese
- 4 oz crumbled feta cheese
- ¼ tsp salt
- ⅛ tsp black pepper



For the topping:



- ⅓ cup unseasoned bread crumbs
- 1 Tbsp unsalted butter, melted
- ¼ tsp paprika
- pinch salt

Instructions

- 1 Bring a large pot of salted water to boil. Add 1 tsp olive oil.
- 2 Cook couscous 5 minutes. Drain in a large mesh sieve.
- 3 While couscous is cooking, combine 4 Tbsp butter and all the cheeses, milk, salt and pepper in large bowl.

- 4 Grease an 8×8 or 9×9-inch square pan.
- 5 Drain couscous and add to bowl with cheeses. Mix well.
- 6 Add to couscous mixture to greased pan. Preheat oven to 375°F.
- 7 In a small bowl combine bread crumbs, 1 Tbsp melted butter, paprika and pinch of salt.
- 8 Sprinkle bread crumbs evenly over top over couscous.
- 9 Bake for 25 minutes. Allow to cool slightly before cutting and serving.

Author: Shannon Sarna  *Prep Time:* 10 minutes  *Cook Time:* 30 minutes

 *Category:* Side Dish  *Method:* Baking  *Cuisine:* Israeli

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