**Couscous Cakes**  
  
Recipe courtesy of Claire Robinson  
  
  
2 tsp. kosher salt  
1 cup couscous  
1/4 cup finely chopped pistachios or almonds  
1/4 cup finely chopped fresh flat-leaf parsley  
2 large eggs, lightly beaten  
Freshly cracked black pepper  
3 tablespoons extra-virgin olive oil  
  
  
In a medium saucepan, salt 1 1/4 cups water and bring to a boil.

Whisk in the couscous. Turn off the heat, cover and let stand for 5 minutes.

Transfer the cooked couscous to a bowl and mix in the nuts, parsley and egg.

Season with salt and pepper.

With damp hands, form the couscous into 4 patties, about 1-inch thick (about the same thickness of your first thumb joint).

Heat the oil in a 12-inch nonstick pan over moderate heat until hot but not smoking. Carefully place the couscous cakes in the pan and cook until golden, turning once, about 5 minutes per side.

Remove from the heat and serve.

BYOC: The thing I love about making cakes is I can really throw anything in there. Sticking with the Middle Eastern theme, dates would add a nice texture to these. Plus, you can break up leftovers in a pan for an alternative to fried rice. You can throw any herb in here - basil, thyme or oregano.

Read more at: http://www.foodnetwork.com/recipes/claire-robinson/couscous-cakes-recipe.html?oc=linkback