**Toasted Israeli Couscous with Pine Nuts and Parsley**

* + 5 tablespoons butter, divided
  + 2/3 cup pine nuts (about 3 1/2 ounces)
  + 2/3 cup finely chopped shallots
  + 3 cups (16 ounces) Israeli toasted couscous
  + 1 large cinnamon stick
  + 2 fresh or dried bay leaves
  + 3 3/4 cups canned low-salt chicken broth
  + 1 teaspoon salt
  + 1/2 cup minced fresh Italian parsley
  1. Melt 1 tablespoon butter in heavy large saucepan over medium-low heat. Add pine nuts and stir until golden brown, about 8 minutes. Transfer to small bowl.
  2. Melt remaining 4 tablespoons butter in same pan over medium heat. Add shallots and sauté until golden, about 10 minutes.
  3. Add couscous, cinnamon stick, and 2 bay leaves and stir until couscous browns slightly, stirring often, about 5 minutes.
  4. Add broth and salt and bring to boil. Reduce heat to low; cover and simmer until couscous is tender and liquid is absorbed, about 10 minutes.
  5. Stir in parsley and pine nuts. Season with black pepper. Transfer to serving dish.

http://www.epicurious.com/recipes/food/views/toasted-israeli-couscous-with-pine-nuts-and-parsley-231300