

# Salt and Serenity

## Charred Broccoli and Israeli Couscous Salad

Recipe very slightly adapted from Michael Symon's recipe for Charred Broccoli Salad.

Serves 4 as a side dish.

1 cup Israeli couscous (also called pearl couscous)  
2 Tablespoons kosher salt  
2 medium heads broccoli  
¼ cup extra virgin olive oil  
Kosher salt and freshly ground black pepper  
2 teaspoons orange zest  
½ teaspoon Dijon mustard  
¼ cup orange juice  
½ cup extra virgin olive oil  
½ teaspoon kosher salt  
¼ teaspoon freshly ground black pepper  
⅓ cup dried cherries  
4 green onions, thinly sliced on the diagonal  
2 Tablespoons capers, drained  
¼ cup mint leaves, finely chopped  
¼ cup Italian parsley leaves, finely chopped  
½ cup pistachios, toasted and coarsely chopped

1. Fill a medium sized saucepan  $\frac{2}{3}$  full with water. Add 2 tablespoons salt. Bring water to a boil. Add Israeli couscous. Boil until just tender. Depending on brand, it can take anywhere from 7-12 minutes. Drain and spread out on a rimmed baking sheet to cool.
2. Wash broccoli. Peel the stalks. Cut into  $\frac{3}{4}$ -inch thick planks. Some of the smaller florets may fall off. Save them for another use as they are too small for grilling. Drizzle broccoli with ¼ cup olive oil and sprinkle with salt and pepper.
3. Heat BBQ to medium-low. Grill broccoli until it is charred, but not burned, about 3 minutes per side. Coarsely chop broccoli into 1-inch chunks and place in a large bowl.
4. Place orange zest, orange juice, Dijon mustard, ½ teaspoon salt, ¼ teaspoon pepper into a small jar. Screw on lid and shake well. Add olive oil and shake again to emulsify dressing. Set aside.
5. To the charred broccoli, add cooled couscous, dried cherries, green onions, capers, mint and parsley. Add ⅓ cup dressing and toss to combine. Taste and add additional dressing, salt and pepper if desired. Arrange on serving platter and top with toasted pistachios. Serve.