



CHICKPEA COUSCOUS

WITH BRUSSELS SPROUTS AND FETA CHEESE



1 ROAST VEGGIES

- **Wash and dry all produce.** Preheat oven to 425 degrees.
- Trim **Brussels sprouts** and halve lengthwise.
- Drain and rinse **chickpeas** from container.
- Toss Brussels sprouts with a drizzle of **olive oil, salt, pepper,** and $\frac{1}{2}$ **tsp thyme** (we provided more) on one side of a baking sheet. Arrange so that all are facing cut-side down.
- Toss chickpeas, **smoked paprika,** a drizzle of olive oil, and a pinch of salt and pepper on other side of sheet.
- Roast Brussels sprouts and chickpeas in oven until crisp, about 20 minutes, tossing halfway through.



2 PREP

- Halve **lemon.** Cut one half into wedges
- Halve, peel, and mince **shallot.** Mince **garlic.**

READY IN: **30 MINS** SERVES: **2**



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3 COOK COUSCOUS

- Heat **1 Tbsp butter**, **garlic**, and **shallot** in a medium pot over medium-high heat.
- Add **couscous** and stir to coat. Season with **salt** and **pepper**.
- Cook, tossing, until couscous is toasted, 2-3 minutes. Stir in **veggie stock concentrate** and **1½ cups water**. Bring to a boil, then reduce to a simmer.
- Cook couscous until al dente, 10-12 minutes.



4 FINISH AND SERVE

- Add **Brussels sprouts**, half the **feta**, and a squeeze of **lemon** to pot with **couscous** and toss to combine. Season with **salt** and **pepper**.
- Divide couscous mixture between plates, then top with **chickpeas**. Sprinkle with remaining feta and serve with lemon wedges.