

Pork and Scallion Kebabs with Herbed Couscous



Yields:1 serving(s) **Total Time:**25 mins **Cal/Serv:**461

Ingredients:

1 lemon

1 clove garlic, pressed or finely grated

1 tbsp. olive oil

Kosher salt and pepper

1/2 lb. pork tenderloin

2 scallions, each cut into four 2-inch pieces

1/2 c. couscous

1/2 c. plus 2 tablespoons boiling water

1/4 c. mint leaves, finely chopped

1/4 c. flat-leaf parsley, finely chopped

1 Persian cucumber, cut into very small pieces

1/2 oz. feta cheese, crumbled

Directions:

Step 1

Heat grill or grill pan to medium-high. Into medium bowl, finely grate zest of lemon; transfer half to second bowl. Into 1 bowl, squeeze in 1 tablespoon lemon juice. Add garlic, oil, and 1/8 teaspoon each salt and pepper and stir to combine. Thinly slice pork on a diagonal, add to bowl along with scallions and toss to coat.

Step 2

To the second bowl, add couscous and toss to combine. Add boiling water, cover, and let sit until water is absorbed, about 10 minutes.

Step 3

Meanwhile, thread pork and scallions onto skewers and grill until pork is just cooked through, 2 to 3 minutes per side. Squeeze the remaining lemon juice on top; transfer half to plate and transfer remaining pork and scallions to airtight container for lunch the next day.

Step 4

Fluff couscous and transfer half to container for lunch the next day. Toss remaining couscous with mint, parsley, cucumber, and feta. Serve herbed couscous with pork and scallions.