



Lamb Merguez with Tomato, Eggplant, & Sweet Pepper Couscous

This early fall dish highlights the rich North African flavors of the Lamb Merguez sausage. The savory couscous melds with the deep cinnamon and bright cumin flavor of the meat.

INGREDIENTS:

- 4 Pine Street Market Lamb Merguez Sausages
- 3 tbsp + 1 tbsp Olive Oil
- 1 Onion, diced
- 2 Red Bell Peppers, seeded and diced
- 1 medium Eggplant, peeled and cut into 1 inch cubes
- 4 Garlic Cloves, minced
- 1 tbsp **Pine Street Market Ts'UMAMI Spice Rub**
- 1-pound Tomatoes, rough chopped
- 2 ½ cups Low Sodium Chicken Broth or Stock
- 2 tsp Harissa Paste or Sambal Paste
- ¼ cup Green Olives, pitted
- 2 cups Couscous
- ¼ cup Flat Leaf Parsley, rough chopped

PREPARATION

- Preheat oven to 350°F.
- Add 3 tbsp oil to a heavy soup pot or Dutch Oven over medium heat. Add onion, peppers, and eggplant, stirring every few minutes, cook for 5 minutes or until the eggplant is brown on all sides and beginning to break down. Stir in garlic and spice rub, cook for 30 seconds and add the tomatoes. Cook for 8 minutes or until the tomatoes have cooked down. Add ½ cup broth, harissa paste, and olives, bring to a simmer, and reduce by half to thicken. Taste for seasoning.
- While the sauce is thickening, heat an oven proof skillet over medium heat and add 1 tbsp oil. Sear the sausages 3 minutes per side and place the pan in the oven. Roast for 5 minutes or until the sausages reach an internal temperature of 155°F. Transfer the sausages to a cutting board to cool. Slice the sausages and add to the finished sauce.
- Pour the remaining broth in a sauce pot and bring to a simmer. Stir in the couscous, cover with lid, remove from heat, and let the couscous steam for 5 minutes. Fluff with a fork and taste for seasoning. Serve the couscous in individual bowls, topped with the sausages and sauce, garnished with fresh parsley.