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Roasted Pumpkin Couscous

from *Scott Eichinger* (<http://sseichinger.blogspot.com>)

2 cups diced pumpkin
1 TB olive oil
1 tsp of ground cumin
1 tsp dried oregano
hefty pinch of salt and a few grinds of fresh black pepper.
half medium onion, finely diced
1 TB of olive oil
1 garlic clove, sliced.
2-3 TB dry white wine

Combine the first five ingredients and place in a 350 degree oven for 30-45 minutes, until tender.

While the pumpkin is roasting, cook your Israeli couscous until it's nearly al dente--five minutes maybe? You want to be a moment away from fully tender pasta. It will cook a minute longer later.

Saute the diced onion. Let it caramelize and get some brown color. Add the sliced garlic. Stir the garlic into the onion and give a minute to start to cook and release it's aroma.

Then, add your cooked couscous. Stir to incorporate with the onions and to pick up some of the olive oil. Have you heat on high. Everything will be sizzling and making great noise. Keep stirring. As the pan starts to dry out, add 2-3 TB of a dry white wine. This last addition will pick up any bits of flavor left in the pan and finish the cooking of the couscous. When the wine is absorbed, add the roasted pumpkin.

Fold the pumpkin into the couscous until well incorporated. Taste and adjust seasoning with salt & pepper.

Source: Israeli couscous (<http://chefshop.com/Itemdesc.asp?ic=0911&eq=&Tp=>)

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