

Couscous Risotto with Chicken and Spinach

YIELD Serves 4

TIME 30 minutes



Why This Recipe Works

Removing the chicken from the pot after browning it helps keep it from turning dry when added to the couscous near the end of cooking.

Gather Your Ingredients

- ☐ **4** (6- to 8-ounce)
boneless, skinless
chicken breasts, trimmed
and cut into 1-inch pieces
- ☐ Salt and pepper
- ☐ **3** tablespoons unsalted
butter
- ☐ **2** medium leeks, white
and light green parts
only, halved lengthwise,
sliced thin, and washed
thoroughly
- ☐ **1 ½** cups pearl couscous

Before You Begin

- * We recommend using a rasp-style grater to easily grate the Parmesan.

Instructions

- ☐ **3** cups chicken broth
- ☐ **2** ounces (2 cups) baby spinach, chopped coarse
- ☐ **1 ½** ounces Parmesan cheese, grated ($\frac{3}{4}$ cup)
- ☐ $\frac{1}{2}$ cup frozen peas
- ☐ $\frac{1}{3}$ cup heavy cream

- 1.** Season chicken with salt and pepper. Melt 1 tablespoon butter in Dutch oven over high heat. Add chicken and cook until lightly browned on all sides, about 6 minutes. Transfer to bowl; set aside.
- 2.** Melt remaining 2 tablespoons butter in now-empty pot over medium heat. Stir in leeks and couscous and cook until leeks have softened and couscous is lightly toasted, 4 to 6 minutes. Add broth and 1 teaspoon salt and bring to boil. Reduce heat to medium-low, cover, and simmer until couscous is tender, about 12 minutes, stirring occasionally.
- 3.** Return chicken and any accumulated juices to pot and continue to simmer, covered, until chicken registers 160 degrees, about 5 minutes longer. Off heat, stir in spinach, Parmesan, peas, and cream. Serve.