



Couscous & Fontina Fritters

with Broccolini & Lemon Aioli



30-40min



2 Servings

In this Mediterranean inspired dish, cheesy couscous is made even better as crispy fritters, served alongside roasted broccolini and aioli—a garlicky, lemony mayonnaise sauce. While often misidentified as young broccoli, broccolini is a hybrid of broccoli and kale, and it's delicious roasted, just like both of its parents! Cook, relax, and enjoy!

What we send

- 2 (6 oz) couscous ¹
- 2 (1 oz) pine nuts ¹⁵
- ½ oz fresh parsley
- 4 (2 oz) shredded fontina ⁷
- 2 lemons
- 2 (2 oz) mayonnaise ^{3,6}

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- medium saucepan
- rimmed baking sheet
- large nonstick skillet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 52g, Carbs 50g, Protein 31g



1. Cook couscous

Preheat oven to 450°F. Bring 1 cup water and ¼ teaspoon salt to a boil in a small saucepan. Add couscous, stir to combine, and remove from heat. Cover and set aside until water is absorbed and couscous is tender, about 5 minutes.



4. Make fritter mixture

Cut fontina into ¼-inch pieces. Finely chop parsley stems and leaves. Fluff couscous with a fork and add to bowl with pine nuts along with fontina, parsley, and ¼ teaspoon salt. Crack eggs into the bowl and stir until evenly combined.



2. Toast pine nuts

Meanwhile, spread pine nuts on a rimmed baking sheet and toast in the oven until golden, 2-3 minutes (keep a close eye on them as they can toast quickly). Transfer to a medium bowl.



5. Cook fritters

Heat 2 tablespoons oil in a large nonstick skillet over medium-high. Drop heaping ¼ cupfuls of mixture into skillet and flatten gently to make 4 fritters. Cook, flipping once, until golden brown, 2-4 minutes per side. Transfer to a paper-towel lined plate and season with a little salt. Repeat with 2 tablespoons oil and remaining mixture.



3. Roast broccolini

Trim broccolini and halve any very thick pieces lengthwise. Spread on the same rimmed baking sheet, toss with 2 tablespoons oil, and season with salt and pepper. Roast, shaking sheet halfway through, until tops are browned and crispy and stems are tender, 15-20 minutes.



6. Make aioli & serve

Zest lemon over broccolini. Cut lemon in half and squeeze half over broccolini. Squeeze remaining half into a small bowl. Finely grate or chop ½ garlic clove and add to lemon juice along with mayonnaise; stir until evenly combined. Serve fritters and broccolini with aioli on the side for dipping. Enjoy!