

Moroccan Fish and Couscous Packets

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Be sure to choose fillets of similar thickness so they will cook through at the same time. For an accurate measurement of boiling water, bring a full kettle of water to a boil and then measure out the desired amount

Ingredients

$\frac{1}{4}$ cup minced fresh cilantro
2 tablespoons extra-virgin olive oil
1 tablespoon grated fresh ginger
2 teaspoons smoked paprika
2 garlic cloves, minced
2 teaspoons grated lemon zest
1 tablespoon lemon juice
1 teaspoon ground cumin
 $\frac{1}{8}$ teaspoon red pepper flakes
salt and pepper
brown sugar
 $\frac{3}{4}$ cup couscous
1 cup boiling water
2 (6-8oz) skinless white fish fillets, 3/4-1" thick

Method

Adjust oven track to middle position and heat oven to 400°.

In a small bowl, combine 3 tablespoons cilantro, oil, ginger, paprika, garlic, 1 & 1/2 teaspoons lemon zest, lemon juice, cumin, and red pepper flakes. Season with salt, pepper, and brown sugar to taste.

Place couscous in a medium bowl. Pour boiling water over couscous and immediately cover with plastic wrap. Let sit for about 5 minutes until liquid is absorbed. Fluff with a fork

and stir in remaining 1/2 teaspoon lemon zest and salt and pepper to taste.

Pat fish dry with paper towels and season with salt and pepper. Place two 14-inch lengths of aluminum foil on counter. Divide couscous and mound in center of each foil piece. Place fish on top of couscous. Spread 1 tablespoon of Chermoula sauce over top of each fish. Fold foil up and over fish and crimp edges to seal.

Arrange packets on rimmed baking sheet. Bake until fish registers 140° and easily flakes, about 14-18 minutes. Transfer fish and couscous to plate and sprinkle with remaining cilantro.

Serve with remaining Chermoula sauce and lemon wedges.

Source: America's Test Kitchen: Best Ever Cooking for Two (2 servings)