

Pearl Couscous With Sautéed Cherry Tomatoes

By [Martha Rose Shulman](#)



Andrew Scrivani for The New York Times

Time 20 to 25 minutes

Preparation

Rating 5 ★★★★★ (733)

Note [Read 57 community notes](#) ↕

Notes

Save

Give



INGREDIENTS

Yield: 4 servings

1½ cups pearl couscous

2 quarts water

Salt to taste

PREPARATION

Step 1

Heat a large saucepan over medium-high heat and add couscous. Toast couscous, shaking pan or stirring often, until it colors very lightly and smells aromatic and toasty, a bit like popcorn. Immediately add 2 quarts water and salt to taste (be generous, as if you are cooking pasta) and boil 10

2 tablespoons extra-virgin
olive oil

2 garlic cloves, minced or
puréed

1 pound (about 3 cups) cherry
tomatoes, the sweetest you
can find, cut in half

¼ teaspoon sugar

Salt to taste

1 sprig basil

2 tablespoons, or more,
slivered basil leaves

[Add to Your Grocery List](#)

[Ingredient Substitution Guide](#)

[Nutritional Information](#)

minutes, until couscous is al dente; it should not be mushy, and there should still be plenty of water in the pot. Drain through a strainer and rinse with cold water. Tap strainer against sink to drain well, then return couscous to the pot, cover pot with a kitchen towel, and return lid. Let sit for 10 minutes while you make the sauce.

Step 2

In a wide, heavy skillet, heat olive oil over medium heat and add garlic. As soon as it begins to sizzle and smell fragrant, usually in about 30 seconds, add cherry tomatoes and turn heat up to medium-high. Add sugar, salt and basil sprig and cook, stirring often, until tomatoes collapse and skins shrivel. Some of the tomato pulp will be in the pan, and should thicken and caramelize slightly, but there should still be pulp inside the skins. This should only take about 5 minutes. Turn off heat and remove basil sprig. Taste and adjust seasonings. Add a little fresh pepper if desired.

Step 3

Add couscous to the pan along with slivered basil, stir together, and serve.

Similar Recipes



**Furikake
Tomato**
Eric Kim



**Tinto de
Verano**
Rebekah...



**Lemon
Bars**
Geneviev...



**Medieval
Hummus**
Liqaya...

RATINGS

★5 out of 5

733 user ratings

Your rating



Have you cooked this?

COOKING NOTES

Add Note

Share your notes with other cooks or make a private note for yourself...