

## GUASTELLO'S VILLAGE MARKET

# Mediterranean Steak & Couscous

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Serves 4

### Ingredients

1 tsp. each ground cumin, coriander, salt, and black pepper  
2 New York strip steaks (12 oz. each)  
1 Tbsp. minced fresh garlic  
1 Tbsp. olive oil  
1 cup low-sodium chicken broth  
Minced zest of 1 lemon  
1 cup couscous  
1 cup halved grape tomatoes  
½ cup chopped fresh parsley  
1 Tbsp. fresh lemon juice  
Salt and pepper

### PARSLEY BUTTER:

4 Tbsp. butter, softened  
1 Tbsp. chopped fresh parsley  
1 tsp. minced fresh garlic

### Instructions:

Preheat grill to high. Brush grill grate with oil.

Combine cumin, coriander, salt, and black pepper; rub onto steaks.

Grill steaks, 3–4 minutes per side for medium-rare; transfer to a plate, tent with foil, and let rest 10 minutes.

Cook garlic in olive oil in a saucepan over medium-high heat, 1 minute. Add chicken broth and lemon zest; bring to a boil. Off heat, stir in couscous, cover, and let stand 5 minutes. Stir in tomatoes, fresh parsley, and lemon juice; season with salt and pepper.

For the Parsley Butter, combine all ingredients in a bowl.

Serve steaks with couscous and Parsley Butter.

***Credit: cuisineathome.com***