

## Instant Pot Israeli (Pearl) Couscous

by [Jeffrey](#) | Mar 6, 2018

### Ingredients

- 2 tbsp of salted butter
- 2 cups of Israeli (or Pearl) Tri-Color Couscous
- Half of a small red bell pepper, diced
- Half of a small yellow bell pepper, diced
- 2.5 cups of chicken broth (I used 2.5 tsp of [Chicken Better Than Bouillon](#) + 2.5 cups of water)
- Salt and pepper, to taste
- A sauce (from any dish) or dressing of your choice to drizzle over, if desired (a light red wine vinaigrette is lovely)

Season it up however you wish when done! That can include any sauce you may have leftovers from, a salad dressing of your choice or just eat it nice an lightly on it's own!

Want more veggies in there? Go for it! Add whatever you want (mushrooms, peas, onion, spinach tomatoes, etc) and sauté with the butter before adding in the couscous!

Feel free to toss in a little chicken breast/thighs too! You can cook it with the couscous so long as you add about 1/2 pound of tiny pieces or you can just add in some previously cooked [shredded chicken](#) and mix it in before serving!

Tastes great hot OR cold!

### Instructions

1. Add the butter to the [Instant Pot](#), hit "Sauté" and Adjust so it's on the "More" or "High" setting. Once it's melted, add in the the couscous and peppers and coat in the butter and stir well for about a 1-2 minutes so the couscous becomes lightly toasted
2. Add in the chicken broth and stir well
3. Hit "Keep Warm/Cancel," secure the lid and hit "Manual" or "Pressure Cook" High Pressure for 6 minutes. Quick release when done
4. Fluff the couscous when done with a fork ([as you would my white rice](#)) and transfer to a serving bowl
5. Serve as a side or a main, feeling free to add some seasoning (salt & pepper) to taste and even adding a splash of a red wine vinaigrette dressing. This is also great to pour sauce from any dish over
6. Enjoy!