

## **One-Bowl Meal**

*8 servings*

8 large carrots, peeled and diagonally sliced  $\frac{1}{4}$  inch  
2 tablespoons olive oil  
 $\frac{1}{2}$  teaspoon black pepper  
2 teaspoons kosher salt, divided  
1 cup butter  
4 teaspoons lemon zest, plus  $\frac{1}{2}$  cup fresh juice (from lemons), divided  
3 cups water  
2 cups uncooked couscous  
1 cup golden raisins  
 $\frac{2}{3}$  cup chopped fresh flat-leaf parsley, plus more for garnish  
 $\frac{1}{2}$  cup toasted sliced almonds  
4 cups shredded rotisserie chicken, warmed  
4 ounces feta cheese, crumbled (about 1 cup)

Preheat oven to 450°F. Combine carrots, oil, pepper, and 1 teaspoon of the salt on a large rimmed baking sheet. Toss to coat; spread in an even layer. Bake in preheated oven until tender, 16 to 18 minutes, stirring once. Remove from oven.

While carrots roast, melt butter in a small saucepan over medium-high. Cook until turn golden brown and has a nutty fragrance, swirling pan occasionally as mixture bubbles, about 5 minutes. Transfer to a bowl; let stand 1 minute. Stir in lemon juice; set aside.

Bring water and remaining teaspoon salt to a boil in a medium saucepan over high. Stir in couscous. Cover and remove from heat; let stand 5 minutes. Fluff with a fork; stir in raisins, parsley, almonds, and 10 tablespoons of the browned butter mixture.

Combine carrots, chicken, and 4 tablespoons of the browned butter mixture in a bowl; toss to coat. Divide couscous pilaf evenly among 8 bowls; top with chicken-carrot mixture. Sprinkle with cheese; drizzle with remaining browned butter mixture. Top with lemon zest and parsley.