Chicken with Pearl Couscous

2 shallots

3 Tablespoons olive oil

1 teaspoon lemon zest, grated

2 Tablespoons lemon juice

1/4 teaspoon red pepper flakes

3 garlic cloves, minced

2 teaspoons salt

2 teaspoons fresh mint

1/2 teaspoon allspice

1/4 teaspoon pepper

8 bone in chicken thighs

2 carrots, peeled and cut into 1/2" pieces

1 1/2 cups pearl couscous

1 3/4 cups water

2 cups baby spinach, chopped coarse

1 cup torn mint leaves

1/2 cup pine nuts, shelled

Combine shallots, 2 T. oil, lemon juice and red pepper flakes.

Stir together lemon zest, garlic, 1 1/2 t. salt, mint, 1/4 t. pepper and 1 T. oil.

Add chicken to lemon zest mixture and refrigerate up to 24 hours.

Place chicken, skin side down, in a 12" skillet.  Cook until crispy.

Flip and cook until well browned.  Transfer to a plate.

Pour off all except 1 T. fat.  Add carrots, 1/4 t. salt and 1/4 t. allspice and cook until lightly browned.

Stir in couscous and cook 3 minutes.

Stir in water and 1/2 t. salt.  Bring to a boil.

Place chicken on top of couscous, skin side up.

Reduce heat to low, cover and simmer 15-20 minutes. (Until chicken is 175)

Transfer chicken to a serving platter.

Transfer couscous to bowl with shallot mixture.

Fold in spinach, mint and pistachios.

Transfer to serving platter with chicken.