

# Autumn Chicken and Couscous

## Ingredients

- 1/2 lb boneless, skinless chicken breast (about 2), cut into strips
- 1 tsp ground cumin
- 2 tsp chili powder
- 1 tbsp olive oil
- 1 ¼ cups water
- 1 package (5.8 oz) Near East® Roasted Garlic & Olive Oil Pearled Couscous
- 1 medium red apple, cored and cut into 3/4-inch pieces
- 1 medium ripe pear, cored and cut into 3/4-inch pieces
- 2 tbsp chopped fresh parsley
- 1/2 cup toasted pumpkin seeds or toasted walnuts (optional)

## How to make it

1. Toss chicken with cumin and chili powder in a resealable plastic bag.
2. In large skillet, heat 1 tbsp olive oil over medium heat. Add chicken; cook 5 to 6 minutes or until chicken is no longer pink inside, stirring frequently. Remove chicken from skillet.
3. In same skillet, add water; bring to a boil. Add couscous, contents of Spice Sack, apple, pear and parsley. Cover; remove from heat. Let stand 5 minutes. Stir in cooked chicken and top with pumpkin seeds.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	4

## Made with



**Near East® Roasted Garlic & Olive Oil Pearled Couscous**