

# Bacon and Tomato Couscous

## Ingredients

- 2 slices bacon, chopped
- 1 large onion, chopped
- 1 ¼ cups water
- 2 tsp cider vinegar or white wine vinegar
- 1 tsp grated lemon peel
- 1 5.8 oz package Near East® Roasted Garlic & Olive Oil Pearled Couscous
- 1 medium tomato, chopped
- 2 tbsp chopped cilantro

## How to make it

1. In large nonstick skillet, combine bacon and onion. Cook over medium-high heat 5 minutes or until bacon is cooked, stirring frequently. Drain and discard drippings; reserve bacon and onion in skillet.
2. Add water, vinegar, lemon peel and contents of Spice Sack to skillet. Bring to a boil; stir in couscous.
3. Cover; remove from heat. Let stand 5 minutes. Stir in tomato and cilantro.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	4

## Made with



Near East® Roasted Garlic & Olive Oil Pearled Couscous