

Chicken Apple Couscous

Ingredients

- 1 tbsp olive oil
- 12 oz boneless, skinless chicken breast halves (about 3), cut into thin strips
- 1 medium onion, chopped
- 1 ¼ cups reduced sodium chicken broth
- 1 5.6 oz package Near East® Toasted Pine Nut Couscous
- 2 medium tart green apples, cored and chopped into 1-inch pieces or one 9-ounce package frozen cut green beans, thawed
- 1/4 cup raisins
- 1/4 tsp fresh or dried rosemary

How to make it

1. In large skillet, heat olive oil over medium-high heat. Add chicken and onion. Sauté 5 minutes or until chicken is no longer pink inside.
2. Add broth, contents of Spice Sack, apples, raisins and rosemary. Bring to a boil.
3. Stir in couscous. Cover; remove from heat. Let stand 5 minutes.



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

Made with



Near East® Toasted Pine Nut Couscous