

Chicken Couscous

Ingredients

- 1/2 tsp olive oil
- 3 skinned and boned chicken breast halves (about 3/4 lb), cubed
- 2 large cloves garlic, crushed
- 1 cup of 1/3 less sodium chicken broth
- 1/3 cup fresh lemon juice (about 2 1/2 lemons)
- 1/2 cup sliced green onion
- 1/2 cup diced carrots
- 1 cup Near East® Original Plain Couscous
- 1/8 cup walnut pieces
- 1/4 tsp salt
- 1/4 tsp freshly ground pepper

How to make it

1. Heat 1/2 tsp olive oil in a large heavy non-stick skillet over medium heat. Add chicken, and sauté until golden and no longer pink inside. Remove from skillet; wipe skillet dry.
2. In same skillet, heat California walnuts over medium-high heat. Cook and stir until golden and fragrant. Remove from skillet.
3. Spray skillet with cooking spray. Add carrots and garlic, sauté 1-2 minutes over medium heat.
4. Add broth, lemon juice, green onion, and chicken to skillet; bring to a boil.
5. Stir in couscous; cover, remove from heat, and let stand 5 minutes. Toss couscous mixture with a fork; stir in California walnuts, salt and pepper. Serve in bowls; garnish with thin lemon slices, California walnut halves, and green onion tops.



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

Made with



Near East® Original Plain Couscous