

Chicken Florentine Couscous

Ingredients

- 2 tbsp pine nuts or walnuts
- 4 boneless, skinless chicken breast halves
- 1/4 tsp salt (optional)
- 1/4 tsp black pepper
- 1 tbsp olive oil
- 1 clove garlic, minced
- 1 ½ cups chopped fresh spinach or 1 10 oz package frozen chopped spinach, thawed and drained
- 1 medium tomato, chopped
- 2 tbsp chopped fresh basil or 3/4 tsp dried basil
- 1 5.9 oz package Near East® Parmesan Couscous

How to make it

1. In large skillet, heat pine nuts over medium high heat, shaking skillet frequently until nuts are lightly browned. Remove from pan; set aside.
2. Sprinkle chicken with salt and pepper.
3. In same skillet, heat olive oil over medium heat. Add chicken and garlic; cook 3 to 4 minutes on each side or until no longer pink inside. Remove from pan; set aside.
4. In same skillet, combine 1 ½ cups water, contents of seasoning packet, spinach, tomato and basil; bring to a boil. Stir in couscous; arrange chicken over couscous. Cover; let stand 5 minutes. Sprinkle with pine nuts before serving.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	20 min	25 min	4

Made with



Near East® Parmesan Couscous