

Chicken Walnut Couscous

Ingredients

- 1 lb boneless, skinless chicken breast halves (about 4)
- 2 tbsp + 1 tsp olive oil
- 1 5.8 oz package Near East® Roasted Garlic & Olive Oil Pearled Couscous
- 2 cups fresh or frozen, thawed cut green beans (1-1/2-inch pieces)
- 1/3 cup chopped onion
- 1/2 cup chopped red bell pepper
- 1/2 tsp chopped fresh or dried rubbed sage
- 1/2 cup toasted chopped walnuts*

How to make it

1. Season chicken to taste with salt and pepper. In large skillet, heat 2 tbsp olive oil over medium heat. Add chicken and cook about 5 minutes each side, turning once, until no longer pink inside.
2. Meanwhile, in 3-qt. saucepan, heat 1 tsp olive oil over medium heat. Add green beans and onion; sauté 5 minutes, stirring frequently. Add 1 ¼ cups water, bell pepper, sage and contents of Spice Sack; bring to a boil.
3. Stir in couscous. Remove from heat. Cover; let stand 5 minutes. Fluff lightly with a fork. Serve couscous with chicken breast. Sprinkle with walnuts before serving.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	4

Made with



Near East® Roasted Garlic & Olive Oil Pearled Couscous