

Chicken With Curry and Raisins

Ingredients

- 2 tbsp olive oil, divided
- 10 oz boneless, skinless chicken breast, cut into 1-inch pieces or lean boneless leg of lamb
- 1 medium onion, thinly sliced
- 1/2 tsp cumin
- 1 5.7 oz package Near East® Mediterranean Curry Couscous
- 1 cup thinly sliced carrots
- 3/4 cup sliced and quartered zucchini
- 1/4 cup raisins
- Flaked coconut, toasted chopped almonds, chutney, plain yogurt (optional)

How to make it

1. In large saucepan, heat 1 tbsp olive oil over medium-high heat. Add chicken, onion and cumin; sauté until meat is slightly browned and onions are translucent.
2. In same pan, add 1 ½ cups water, remaining 1 tbsp olive oil, contents of Spice Sack, carrots and zucchini.
3. Bring to a boil; reduce heat to low. Simmer 2 minutes.
4. Stir in couscous and raisins; cover. Remove from heat; let stand 5 minutes. Stir before serving. Serve with condiments, if desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	15 min	20 min	2

Made with



Near East® Mediterranean Curry Couscous