

# Chicken With Roasted Vegetables

## Ingredients

- 1/4 cup olive oil, divided
- 12 oz boneless, skinless chicken breast halves (about 3), cut into 1-inch pieces
- 1 ¼ cups water
- 1 package (5.8 oz) Near East® Roasted Garlic & Olive Oil Pearled Couscous
- 1 medium zucchini, halved, quartered and sliced into 1/4-inch pieces (about 1 cup)
- 1 medium red bell pepper, cut into 1-inch pieces
- 2 cloves garlic, minced
- 2 tsp fresh rosemary or 1/2 tsp dried rosemary
- 2 tsp fresh thyme or 1/2 tsp dried thyme
- 2 tbsp grated Parmesan cheese

## How to make it

1. In large skillet, heat 1 tbsp olive oil over medium heat. Add chicken; cook 5 minutes, stirring frequently, until chicken is no longer pink inside.
2. In same skillet, add water, 1 tbsp olive oil, and contents of Spice Sack; bring to a boil. Stir in couscous; cover. Remove from heat; let stand 5 minutes.
3. Meanwhile, heat oven to broil. In a large bowl, toss zucchini, bell pepper, garlic, rosemary, thyme and remaining 2 tbsp olive oil until vegetables are thoroughly coated. In 15x10-inch jelly roll pan, spread out vegetables to one layer. Broil on top rack about 5 to 7 minutes, or until zucchini is golden brown, stirring every 1 minute.
4. Fluff couscous gently with a fork. Gently stir roasted vegetables into couscous mixture. Sprinkle with cheese; serve immediately.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	20 min	35 min	4

## Made with



**Near East® Roasted Garlic & Olive Oil Pearled Couscous**