

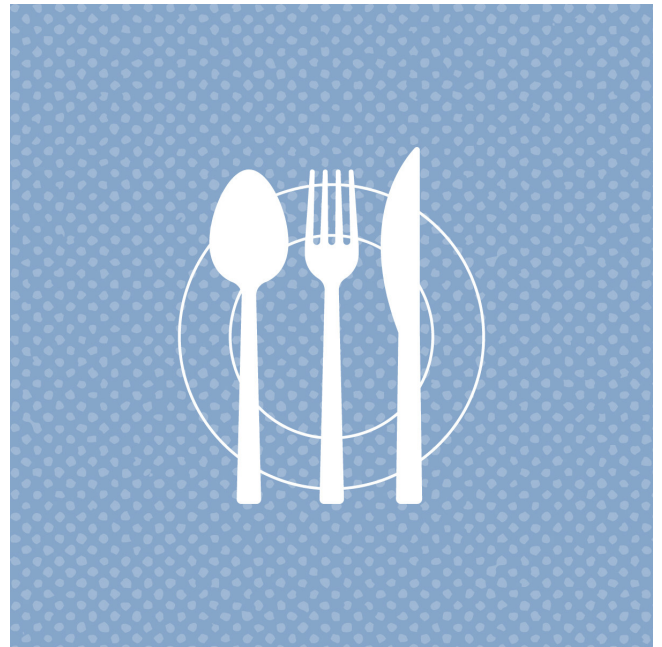
Chicken With Tomato, Orange and Rosemary Couscous

Ingredients

- 2 tbsp olive oil
- 4 boneless, skinless chicken breast halves (about 1 lb)
- 1/4 cup dry white wine, such as Sauvignon Blanc or water
- 1 cup sliced zucchini, cut into 1/2 inch slices
- 1 can (14.5 oz) chopped tomatoes, drained, or 1 cup chopped fresh tomatoes
- 1 tsp fresh or dried rosemary
- 1 package (5.8 oz) Near East® Roasted Garlic & Olive Oil Pearled Couscous
- 3/4 cup peeled, seeded and chopped orange

How to make it

1. Season chicken to taste with salt and pepper. In a large skillet, heat olive oil over medium heat. Add chicken; cook 5 to 6 minutes on each side, or until no longer pink inside.
2. Meanwhile, in large saucepan, combine wine, 1 cup water, zucchini, tomatoes and rosemary. Bring to a boil over high heat.
3. Stir in couscous and contents of Spice Sack. Remove from heat. Cover; let stand 5 minutes.
4. Fluff lightly with a fork. Stir in chopped orange and serve with chicken.



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

Made with



Near East® Roasted Garlic & Olive Oil Pearled Couscous