

Couscous Al Fresco

Ingredients

- 1 5.6 oz package Near East® Toasted Pine Nut Couscous
- 1/2 cup chopped sundried tomatoes, packed in oil, drained
- 3 cups packed chopped spinach
- 1/3 cup crumbled Feta cheese

How to make it

1. In large skillet, bring 1-1/4 cups water and contents of Spice Sack to a boil.
2. Stir in couscous and tomatoes.
3. Remove from heat; cover and let stand 5 minutes.
4. Fluff couscous lightly with a fork. Add spinach, one handful at a time, stirring well after each addition. Cover; let stand 2 minutes.
5. Toss with a fork and sprinkle with cheese before serving.
6. In large skillet, bring 1 ¼ cups water and contents of Spice Sack to a boil. Stir in couscous and tomatoes.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	10 min	15 min	2-3

Made with



Near East® Toasted Pine Nut Couscous