

Couscous Alfredo

Ingredients

- 2 tbsp pine nuts or chopped walnuts
- 2 tsp extra virgin olive oil
- 2 cloves garlic, minced
- 1 ¼ cups canned reduced-sodium chicken broth
- 1 (5.9 oz) package Near East® Parmesan Couscous
- 10 fresh asparagus spears, trimmed and cut into 1-inch pieces
- 2 medium tomatoes, seeded and diced
- 1/4 cup sliced ripe olives
- 2 tbsp freshly grated Parmesan cheese

How to make it

1. Heat medium saucepan over medium heat. Add nuts; shake pan frequently until nuts are lightly browned. Remove from saucepan; set aside.
2. Heat olive oil in same saucepan over medium heat. Add garlic; sauté 2 minutes. Add broth and contents of Spice Sack. Bring just to a boil. Stir in asparagus. Reduce heat; cover and simmer 1 minute. Stir in couscous; cover and remove from heat. Let stand 5 minutes.
3. Fluff couscous lightly with a fork; stir in reserved nuts, tomatoes, olives, and Parmesan cheese.



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

Made with



Near East® Parmesan Couscous