

Couscous Caesar Salad

Ingredients

- 1 package (5.9 oz) Near East® Parmesan Couscous
- 3/4 cup bottled Caesar salad dressing
- 1 lb boneless, skinless chicken breast halves (about 4)
- 4 cups shredded Romaine lettuce
- 1/2 cup shredded Romano or Parmesan cheese

How to make it

1. Prepare couscous according to package directions using olive oil. Fluff with fork; cool in a large bowl, fluffing occasionally.
2. Reserve 1/4 cup dressing for basting chicken. Brush chicken with 2 tbsp of the reserved dressing. Broil chicken in oven or grill over medium-hot coals 5 to 7 minutes. Turn chicken and brush with 2 more tbsp dressing. Grill an additional 5 to 7 minutes or until chicken is no longer pink inside. Discard any remaining dressing used for chicken. Thinly slice chicken crosswise.
3. Just before serving, lightly toss couscous with chicken, remaining 1/2 cup dressing, lettuce and half of the cheese until evenly distributed.
4. Portion onto plates and sprinkle with remaining cheese.



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

Made with



Near East® Parmesan Couscous