

Couscous Chicken Primavera

Ingredients

- 1 lb boneless, skinless chicken breast halves (about 4)
- 2 tbsp + 1 tsp olive oil
- 1 5.8 oz package Near East® Roasted Garlic & Olive Oil Pearled Couscous
- 2 cups chopped thin asparagus, cut into 1-1/2-inch pieces
- 1/2 cup chopped red bell pepper or tomato
- 1 tbsp chopped fresh basil or 1 tsp dried basil
- Shredded Parmesan cheese (optional)

How to make it

1. Season chicken to taste with salt and pepper. In large skillet, heat 2 tbsp olive oil over medium heat. Add chicken and cook about 5 minutes each side, turning once, until no longer pink inside.
2. Meanwhile, in 3-qt. saucepan, bring 1 cup water, 1 tsp olive oil and contents of Spice Sack to a boil.
3. Stir in couscous, asparagus, red pepper and basil. Remove from heat. Cover; let stand 5 minutes. Fluff lightly with a fork. Serve couscous with chicken breast. Sprinkle with cheese before serving, if desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	4

Made with



Near East® Roasted Garlic & Olive Oil Pearled Couscous