

Couscous E. Fagioli

Ingredients

- 2 tbsp olive oil
- 1/2 cup chopped onion
- 1/2 cup sliced celery
- 2 cans (14.5 oz each) no-salt-added chopped tomatoes, undrained
- 1 can (15 oz) cannelloni or navy beans, rinsed and drained
- 2 slices bacon, cooked and crumbled
- 1 tsp dried oregano leaves
- 1 tsp red pepper flakes (optional)
- 1 package Near East® Parmesan Couscous
- Grated Parmesan cheese (optional)

How to make it

1. In large saucepan, heat olive oil over medium-high heat. Add onion and celery; cook, stirring constantly, 2 to 3 minutes, or until onion is translucent.
2. Stir in tomatoes, 2 cups water, beans, bacon, oregano, red pepper flakes, if desired, and contents of Spice Sack. Bring to a boil.
3. Stir in couscous; cover. Remove from heat. Let stand 5 minutes.
4. Gently stir before ladling into bowls. Serve with crusty Italian bread and top with grated Parmesan cheese, if desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	4-6

Made with



Near East® Parmesan Couscous