

Couscous Ratatouille

Ingredients

- 1 package (10 oz) Near East® Original Plain Couscous
- 1 large green bell pepper, chopped into 1/2-inch pieces
- 3 tsp olive oil, divided
- 1 small eggplant, peeled and chopped into 1/2-inch pieces (about 4 cups)
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1 can (14.5 oz) chopped tomatoes, undrained
- 1 can (15 oz) garbanzo beans, rinsed and drained
- 2 tbsp chopped fresh basil

How to make it

1. Prepare couscous according to package directions, adding 1 tsp of the olive oil and add green pepper when adding water.
2. Meanwhile, in large non-stick skillet, heat remaining 2 teaspoons of olive oil over medium-high heat. Add eggplant, onion and garlic; cook 5 minutes, stirring frequently, or until eggplant is lightly browned.
3. Stir in tomatoes. Cover; simmer over low heat 15 minutes, stirring once.
4. Stir in garbanzo beans and basil. Cover; remove from heat. Let stand 5 minutes.
5. Serve vegetable mixture over bed of couscous.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	4-6

Made with



Near East® Original Plain Couscous