

Couscous With Broccoli, Chicken & Sundried Tomatoes

Ingredients

- 2 tbsp olive oil
- 8 oz boneless, skinless chicken breast halves (about 2), cut into 1/2-inch pieces
- 2 cups fresh or frozen broccoli flowerets, thawed
- 1 clove garlic, minced
- 1 ¼ cups water
- 1/3 cup chopped sundried tomatoes in olive oil, drained
- 2 tbsp dry white wine or water
- 1/2 tsp red pepper flakes
- 1 package (5.9 oz) Near East® Parmesan Couscous
- 1/4 cup (2 oz) Feta cheese, crumbled
- 2 tbsp toasted pine nuts

How to make it

1. In large skillet, heat olive oil over medium heat. Add chicken, broccoli and garlic. Cook 5 minutes, stirring frequently, or until chicken is no longer pink inside.
2. Stir in water, sundried tomatoes, wine, red pepper flakes and contents of Spice Sack; bring to a boil.
3. Stir in couscous; cover and remove from heat. Let stand 5 minutes.
4. Fluff couscous lightly with a fork. Stir in cheese and pine nuts; serve immediately.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	2

Made with



Near East® Parmesan Couscous