

Couscous With Chicken, Spinach & Mushrooms

Ingredients

- 1 tbsp olive oil
- 12 oz boneless, skinless chicken breast halves (about 3), cut into 1/2-inch pieces
- 1/2 cup chopped onion
- 1 clove garlic, minced
- 1 ½ cups firmly packed chopped fresh spinach or one 10 oz package frozen chopped spinach, thawed and well-drained
- 1 ¼ cups water
- 1/2 cup sliced fresh mushrooms
- 2 tbsp dry white wine or lemon juice
- 1 package (5.7 oz) Near East® Herbed Chicken Couscous
- Grated Parmesan cheese

How to make it

1. In large skillet, heat olive oil over medium heat. Add chicken, onion and garlic; cook 3 to 4 minutes, stirring frequently, or until chicken is no longer pink inside.
2. Stir in spinach, water, mushrooms, wine and contents of Spice Sack; bring to a boil.
3. Stir in couscous; cover and remove from heat; Let stand 5 minutes; Fluff couscous lightly with a fork; Sprinkle with cheese.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	2-3

Made with



Near East® Herbed Chicken Couscous