

Couscous With Fresh Italian Salsa

Ingredients

- 1 cup diced fresh tomatoes
- 1 tbsp chopped fresh basil
- 1 tbsp balsamic or red wine vinegar
- 1 tbsp olive oil
- 1/2 tsp sugar
- 1 tbsp olive oil
- 12 oz boneless, skinless chicken breast halves (about 3), cut into strips
- 2 cups small broccoli flowerets
- 1 package Near East® Roasted Garlic & Olive Oil Pearled Couscous

How to make it

1. In small glass bowl stir salsa ingredients together. Season to taste with salt and pepper; set aside.
2. In large skillet, heat 1 tbsp oil over high heat. Add chicken and broccoli; cook 5 minutes, stirring frequently, or until chicken is no longer pink.
3. Stir in 1 ¼ cups water and contents of Spice Sack; bring to a boil. Remove from heat.
4. Stir in couscous; cover. Let stand 5 minutes.
5. Fluff couscous lightly with a fork. Top with salsa. Serve immediately.



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

Made with



Near East® Roasted Garlic & Olive Oil Pearled Couscous