

Couscous With Peanut Chicken

Ingredients

- 2 tsp olive oil or butter
- 12 oz boneless, skinless chicken breast, cut into 1/2-inch pieces
- 3 tbsp creamy or chunky peanut butter
- 2 tbsp plum jam or grape jelly
- 1 tbsp water
- 1 ½ tsp reduced-sodium soy sauce
- 1 ½ tsp lemon juice
- 1/8 tsp ground ginger or hot pepper sauce
- 3 tbsp sliced green onion
- 2 cups frozen peas
- 1 cup Near East® Original Plain Couscous
- Lemon wedges

How to make it

1. In large nonstick skillet, heat oil over medium heat. Add chicken; cook 4 to 6 minutes or until chicken is no longer pink inside, stirring occasionally. Remove from skillet; set aside.
2. In same skillet, heat peanut butter, jelly, water, soy sauce, lemon juice and ginger over medium-low heat. Cook 30 seconds or until melted, stirring constantly. Remove from heat; stir in chicken and green onion. Cover; set aside.
3. Prepare couscous as package directs adding peas with water.
4. Serve chicken over couscous mixture. Garnish with lemon wedges.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	15 min	20 min	2

Made with



Near East® Original Plain Couscous