

Curried Chicken and Broccoli Couscous

Ingredients

- 12 oz boneless, skinless chicken breasts, cut into 1/2-inch strips, or chicken tenderloins
- 2 tsp curry powder, divided
- 1 tsp Extra Virgin Olive Oil, divided
- 1/2 cup chopped onion
- 1 (16 oz) can reduced-sodium chicken broth
- 1 ½ cups broccoli flowerets
- 1/2 cup chopped red bell pepper
- 1/3 cup raisins
- 2 tsp firmly packed brown sugar
- 1 cup Near East® Original Plain Couscous

How to make it

1. Sprinkle one side of chicken strips with 1 tsp curry powder.
2. Heat 1/2 tsp olive oil in a large heavy skillet over medium-high heat. Add chicken; sauté 2 minutes on each side, or until golden and no longer pink inside. remove from skillet, and keep warm.
3. Heat remaining 1/2 tsp olive oil in same skillet. Add onion; sauté 2 minutes, stirring frequently. Add chicken broth, broccoli, red bell pepper, raisins, brown sugar, remaining 1 teaspoon curry powder, and reserved chicken to skillet; bring to a boil. Stir in couscous; cover. Remove from heat; let stand 5 minutes. Toss couscous lightly with a fork before serving.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	4

Made with



Near East® Original Plain Couscous