

# Curried Couscous With Chicken Tagine

## Ingredients

- 1 tbsp olive oil
- 12 oz boneless, skinless chicken breast halves (about 3), cut into 1/2-inch pieces
- 1 medium onion, chopped
- 1 clove garlic, minced
- 1 lb butternut squash, peeled, seeded and cut into 1/2-inch cubes (about 2 cups)
- 1 cup reduced-sodium chicken broth
- 1/2 tsp ground cinnamon
- 1 package (5.7 oz) Near East® Mediterranean Curry Couscous
- 1/2 cup chopped dried apricots
- 2 tbsp slivered almonds, toasted (optional)\*

## How to make it

1. In large skillet, heat oil over medium-high heat. Add chicken, onion and garlic; cook 5 minutes, stirring frequently, until chicken is no longer pink inside.
2. Stir in squash, chicken broth and cinnamon; bring to a boil. Reduce heat to low; cover and simmer 10 minutes.
3. Meanwhile, in medium saucepan, prepare couscous according to package directions, except add apricots when adding water.
4. Spoon prepared couscous onto serving platter, forming a large well in center with a 2-inch high rim. Fill center with chicken mixture. Sprinkle with almonds, if desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	20 min	40 min	1

## Made with



**Near East® Mediterranean Curry Couscous**