

Curry Vegetable Couscous

Ingredients

- 1 tbsp vegetable oil
- 2 cups chicken strips, cooked
- 1/8 tsp curry powder
- 1 medium onion, cut into wedges
- 2 cloves garlic
- 1 cup carrots, thinly sliced, cooked
- 1 can (14.5 oz) fat free & reduced sodium chicken broth
- 1 package (5.7 oz) Near East® Mediterranean Curry Couscous
- 1 tbsp fresh or 1 tsp dried parsley

How to make it

1. In medium skillet, heat oil at medium heat. Heat chicken for 2 to 3 minutes. Add curry powder, onions, garlic and carrots. Cook for another 3 to 5 minutes
2. Add broth; bring to a boil. Stir in Near East® couscous and contents of spice sack. Cover; remove from heat. Let stand 5 minutes. Stir in parsley. Serve with yogurt and chutney, if desired.



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

Made with



Near East® Mediterranean Curry Couscous