

Garlic Oregano Chicken & Couscous

Ingredients

- 4 boneless, skinless chicken breast halves (about 1 lb)
- 1 ½ tsp dried oregano leaves
- 2 tbsp lemon juice
- 2 tsp minced garlic
- 2 tbsp + 1 tsp olive oil
- 1 package Near East® Roasted Garlic & Olive Oil Pearled Couscous
- 1 large tomato, chopped
- 1 ½ cups small broccoli flowerets

How to make it

1. Pound chicken between sheets of waxed paper or plastic wrap until 1/4-inch thick.
2. Season chicken with salt and pepper; rub oregano, lemon juice and garlic into chicken.
3. In large skillet, heat 2 tbsp olive oil over medium heat. Add chicken. Cook 4 to 5 minutes each side.
4. In medium saucepan, bring 1 cup water, 1 tsp olive oil, Spice Sack, tomato and broccoli to a boil.
5. Stir in couscous. Remove from heat. Cover; let stand 5 minutes. Fluff with a fork.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	25 min	35 min	4

Made with



Near East® Roasted Garlic & Olive Oil Pearled Couscous