

Honey Orange Chicken

Ingredients

- 12 oz boneless, skinless chicken breast halves
- 1/2 tsp nutmeg
- 1/2 tsp salt
- 1/8 tsp black pepper
- 1 ½ cups orange juice
- 1/2 cup honey
- 1/4 cup raisins
- 1 10 oz package Near East® Original Plain Couscous
- 1 tbsp cornstarch
- 2 tbsp water
- 1 tbsp toasted sliced almonds

How to make it

1. Pound chicken breasts to 1/4-inch thick. Sprinkle both sides of chicken with nutmeg, salt and pepper.
2. In large skillet, combine orange juice, honey and raisins. Bring just to a boil over medium heat. Add chicken; return to a boil. Reduce heat to low; cover and simmer 15 to 20 minutes or until chicken is tender. While chicken is cooking, prepare couscous according to package directions (eliminating the olive oil); set aside. Remove chicken from skillet; set aside and keep warm.
3. In small bowl, dissolve cornstarch in water; stir into orange juice mixture. Cook over low heat until thickened, stirring constantly. Return chicken to skillet; stir in almonds.
4. Serve chicken over bed of couscous; spoon sauce over chicken.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	4

Made with



Near East® Original Plain Couscous