

Italian Capicola Ham With Sweet Bell Pepper Couscous

Ingredients

- 1 ¼ cups water
- 1/4 cup frozen peas
- 2 tsp olive oil
- 1 tbsp chopped fresh basil
- 1 package Near East® Parmesan Couscous
- 2 tbsp olive oil
- 1/2 bunch green onions cut thickly on an angle
- 1 clove garlic finely chopped
- 1/2 medium red, orange, and yellow bell pepper cut into bite sized pieces
- 1 medium zucchini cut into bite sized pieces
- 1 cup thickly sliced crimini mushrooms
- 8 oz Capicola ham cut in strips (Italian salami also makes a good substitute)
- 1/4 cup Italian black olives
- 1 tbsp chopped fresh basil

How to make it

1. Boil water; add peas, olive oil and contents of Spice Sack. Simmer for a few seconds. Stir in couscous and basil, cover, remove from heat, let stand 5 minutes. Fluff couscous lightly with fork before serving.
2. While couscous is standing, in a large skillet sauté, on medium-high heat, in this order: olive oil, green onions, garlic, bell peppers, zucchini, crimini mushrooms, Capicola ham, Italian black olives and 1 tbsp basil, stirring constantly to ensure that garlic doesn't burn. Cook for a few minutes until vegetables are tender. Season to taste with sea salt and freshly grated black pepper.



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

Made with



Near East® Parmesan Couscous