

Lemon Chicken With Green Beans & Couscous

Ingredients

- 2 tbsp olive oil
- 12 oz boneless, skinless chicken breast halves cut into 1-inch pieces (about 3)
- 1/4 cup Chardonnay
- 2 tsp chopped garlic
- 1 tbsp grated lemon rind
- 1/4 cup chopped Italian (flat leaf) parsley
- 2 cups frozen cut green beans, thawed
- 1 package (5.8 oz) Near East® Parmesan Couscous

How to make it

1. In a large skillet, heat olive oil over medium heat. Add chicken; cook 5-6 minutes or until chicken is no longer pink inside, stirring frequently. Remove chicken from skillet.
2. In same skillet, add wine, garlic, lemon rind, parsley, green beans and 1 cup water. Bring to a boil over high heat.
3. Stir in couscous and contents of Spice Sack. Remove from heat. Cover; let stand 5 minutes.
4. Fluff lightly with a fork. Stir in chicken.



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

Made with



Near East® Parmesan Couscous