

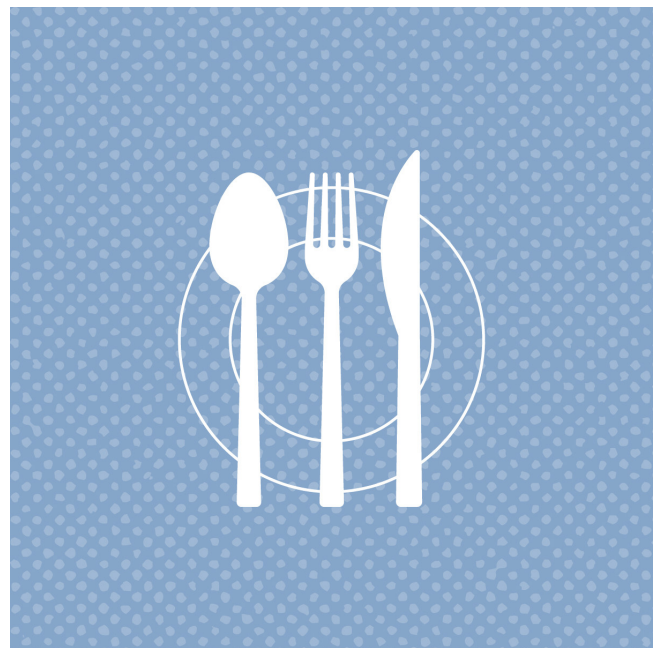
Lemon Rosemary Chicken With Herbed Chicken Couscous

Ingredients

- 1 lb boneless, skinless chicken breast halves (about 4)
- 2 cloves garlic, minced
- 1/2 tsp grated lemon zest
- 1 tsp finely chopped fresh or dried rosemary
- 2 tbsp olive oil
- 2 cups fresh green beans, cut into 3-inch pieces
- 1 ½ tbsp fresh lemon juice or dry white wine
- 1 package (5.7 oz) Near East® Herbed Chicken Couscous

How to make it

1. Season chicken breasts with garlic, lemon zest, rosemary and salt and pepper, if desired.
2. Heat olive oil in a skillet. Brown chicken breasts 5 minutes each side, or until no longer pink inside. Remove from skillet and keep warm.
3. In same skillet, combine 1 ½ cups water, beans, lemon juice and contents of Spice Sack. Bring to a boil; cover and simmer 3 minutes.
4. Stir in couscous. Cover; remove from heat. Stand 5 minutes.
5. Fluff couscous lightly with a fork; serve alongside chicken.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	4

Made with



Near East® Herbed Chicken Couscous