

# Lemon Rosemary Chicken With Herbed Couscous

## Ingredients

- 1 cup Italian seasoned bread crumbs
- 1 lb chicken breast, skinless, thinly sliced or pounded to 1/2 inch
- 1 tbsp olive oil
- 1 cup thin asparagus, tips only, cooked
- 1/4 cup + 1 tbsp lemon juice, divided
- 3 tbsp white cooking wine
- 2 tsp dried rosemary, divided
- 1 1/2 cups water
- 1 package (5.7 oz) Near East® Herbed Chicken Couscous

## How to make it

1. Toss each chicken breast in seasoned bread crumbs; set aside.
2. Heat olive oil in a large skillet. Add breaded chicken breast, asparagus, 1/4 cup lemon juice, cooking wine and 1 teaspoon rosemary; cook for about 5 to 8 minutes or until inside of chicken is no longer pink.
3. Prepare Near East® couscous according to package directions, except add 1 tsp rosemary and 1 tbsp lemon juice when adding contents of Spice Sack. Serve prepared chicken mixture over bed of couscous.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	1

## Made with



Near East® Herbed Chicken Couscous