

# Louisiana Chicken With Creole Couscous

## Ingredients

- 1 ¼ cups water
- 2 tsp olive oil
- 1/4 tsp Creole seasoning
- 1 package Near East® Herbed Chicken Couscous
- 12 oz oven-roasted carved chicken breast strips or other cooked chicken breast cut into strips\*
- 1/2 tsp Creole seasoning, or more to taste
- 1/2 to 1 tbsp olive oil
- 1/2 bunch green onions, chopped
- 1 hot red or green pepper, seeded and finely chopped
- 1 medium green bell pepper, chopped
- 1 medium stalk celery, finely chopped
- 1 tbsp minced garlic (2 large cloves)
- 3/4 cup chopped tomato (1 medium)
- 1/2 tsp sea salt (optional)
- 1/2 tsp freshly ground black pepper

## How to make it

1. For couscous: Bring water to a boil; add olive oil, Creole seasoning and contents of Spice Sack. Simmer for a few seconds. Stir in couscous. Cover; remove from heat. Let stand 5 minutes. Fluff couscous lightly with fork before serving.
2. For Sauté: While couscous is standing, stir together chicken and Creole seasoning in large bowl. Heat olive oil in large nonstick skillet over medium-high heat. Stir-fry chicken 1 minute. Add green onions, hot pepper, bell pepper, celery and garlic; stir-fry 1 minute. Stir in tomato, sea salt and pepper. Stir-fry 3 to 4



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	15 min	20 min	4

## Made with



Near East® Herbed Chicken Couscous

minutes or until vegetables are just tender.  
Toss couscous with sauté.