

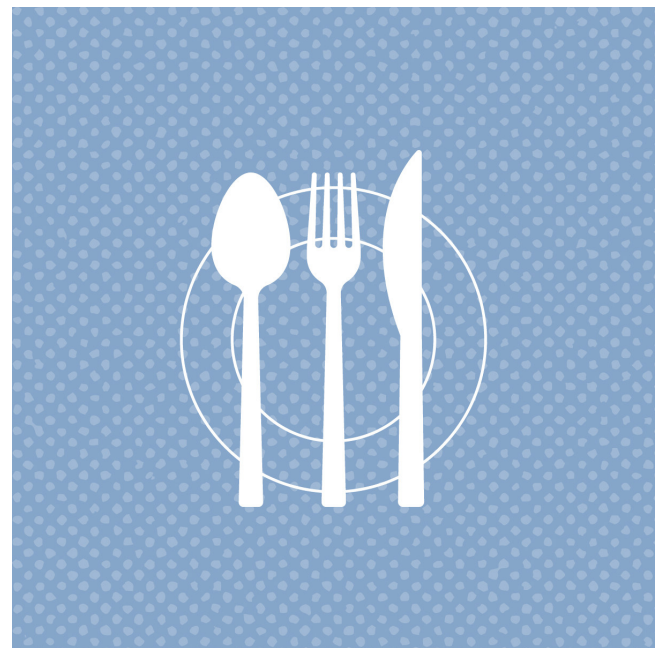
Market Fresh Couscous

Ingredients

- 1 tbsp olive oil
- 1 package Near East® Roasted Garlic & Olive Oil Pearled Couscous
- 1 cup cut asparagus (1-1/2 inch pieces) or sliced zucchini
- 1/2 tsp grated lemon peel
- 1 cup mixed baby tomatoes, cut in half or 1 chopped tomato
- 1/2 cup crumbled Feta cheese
- 1-2 tbsp chopped fresh basil
- 1/4 cup toasted chopped walnuts

How to make it

1. Stir in asparagus, lemon peel and couscous. Remove from heat. Cover; let stand 5 minutes.
2. Fluff lightly with a fork. Toss in tomatoes and Feta. Sprinkle with basil and walnuts before serving.
3. In large saucepan, bring 1 ¼ cups water, olive oil and contents of Spice Sack to a boil.



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

Made with



Near East® Roasted Garlic & Olive Oil Pearled Couscous