

# Mediterranean Chicken & Couscous

## Ingredients

- 1 package Near East® Roasted Garlic & Olive Oil Pearled Couscous
- 2 tbsp olive oil
- 1/2 lb boneless, skinless chicken breast halves (about 2), cut into 1/2 inch pieces
- 1 garlic clove, minced
- 2 cups baby spinach
- 1 ? cups water
- 1/3 cup chopped sun-dried tomatoes in olive oil, drained
- 1/2 tsp red pepper flakes
- 1/4 cup Feta cheese, crumbled
- 2 tbsp toasted pine nuts (optional)

## How to make it

1. In large saucepan, heat olive oil over medium heat. Add chicken and garlic and cook 5 minutes, stirring frequently, or until chicken is no longer pink. Add spinach during last 1-2 minutes of cooking chicken.
2. Stir in water, sun-dried tomatoes, red pepper flakes and contents of Spice Sack; bring to boil.
3. Stir in couscous; cover and remove from heat. Let stand 5 minutes.
4. Fluff couscous lightly with fork. Stir in cheese and pine nuts. Serve immediately.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	20 min	25 min	2-3

## Made with



**Near East® Roasted Garlic & Olive Oil Pearled Couscous**