

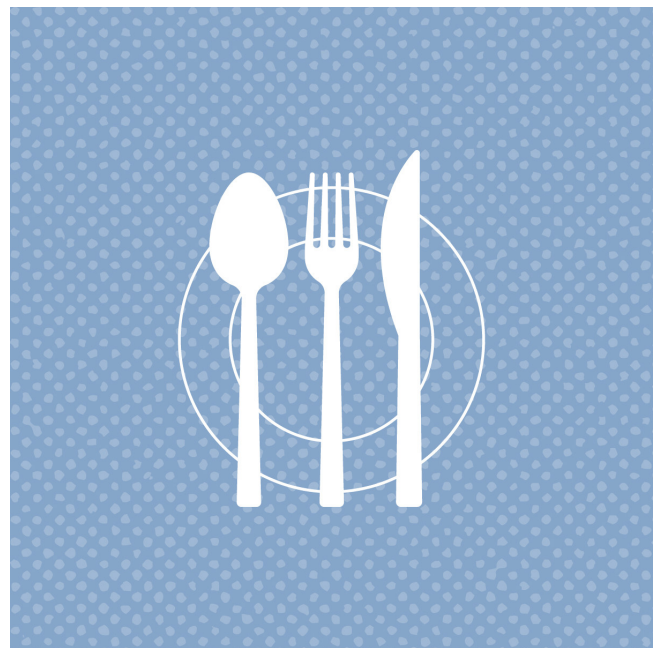
# Middle Eastern Couscous With Eggplant and Chickpeas

## Ingredients

- 1 package Near East® Toasted Pine Nut Couscous
- 2 tsp olive oil
- 1 ¼ cups water
- 1/4 cup finely chopped red and yellow bell peppers
- 1 medium eggplant (3/4 to 1 lb)
- 1 tbsp + 1 tsp olive oil
- 1 tbsp fresh lemon juice (about 1/4 of a lemon)
- 1/4 tsp sea salt
- 1/4 tsp ground black pepper
- 1 clove garlic, minced
- 1 tsp ground tumeric
- 1/2 tsp ground cumin
- 1/2 tsp ground coriander
- 1/2 tsp ground cayenne pepper
- 1 15 oz can chickpeas (garbanzo beans), drained and rinsed
- 1 cup cup cherry tomatoes
- 1/4 bunch fresh cilantro, chopped (optional)
- Sea salt, to taste
- Ground black pepper, to taste
- 2 tbsp lightly toasted pine nuts (optional)

## How to make it

1. For Couscous: Bring water to a boil; add olive oil and contents of Spice Sack. Simmer for a few seconds. Stir in couscous and peppers. Cover; remove from heat. Let stand 5 minutes.



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

## Made with



**Near East® Toasted Pine Nut Couscous**

Fluff couscous lightly with fork before serving.

2. For Sauté: While couscous stands, cut 1 medium eggplant into 8 equal rounds. Toss to coat with 1 tbsp olive oil, lemon juice, salt and pepper. Cook in large heated nonstick skillet over medium-high heat until golden brown on both sides, turning as needed.
3. While eggplant cooks, heat remaining 1 tsp olive oil in another large nonstick skillet over medium-high heat. Add garlic and spices; cook briefly, stirring constantly. Add chickpeas, cherry tomatoes and cilantro. Season with sea salt and pepper. Sauté 3 to 4 minutes. Stir in couscous.
4. For each serving, place eggplant slice on plate; top with couscous; repeat. Garnish with pine nuts.