

Mushroom and Lemon Couscous

Ingredients

- 2 tbsp margarine
- 1/2 cup green onions, sliced
- 1 cup mushrooms, sliced
- 1 clove garlic, pressed
- 1 package (5.4 oz) Near East® Wild Mushroom & Herb Couscous
- 1 can (14.5 oz) fat free & reduced sodium chicken broth
- 2 tbsp lemon juice
- 1/4 cup Parmesan cheese
- 1 tbsp fresh chives, chopped (optional)

How to make it

1. In large skillet, melt margarine over medium heat. Add green onions, mushrooms and garlic; cook for 2 to 3 minutes or until tender.
2. Meanwhile, in medium saucepan, prepare Near East® couscous according to package directions, except use chicken broth instead of water and add lemon juice with contents of spice sack. Stir in mushroom mixture, Parmesan cheese and chives into prepared couscous.



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

Made with



Near East® Wild Mushroom & Herb Couscous