

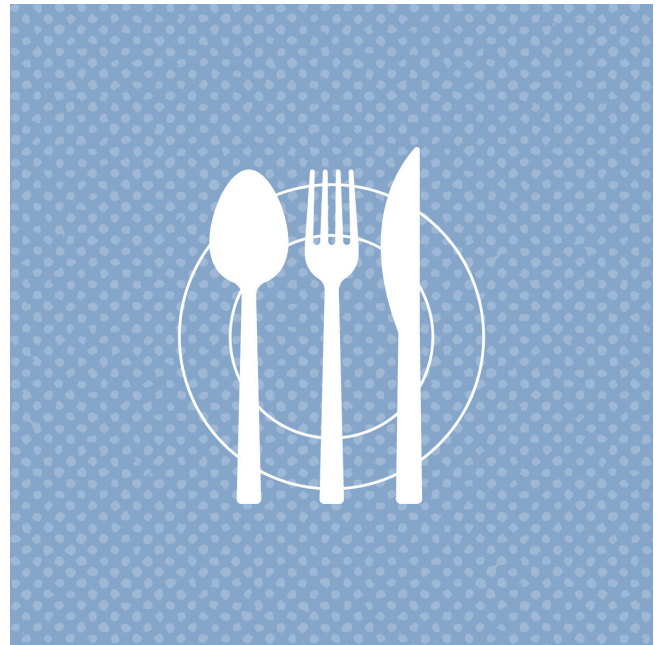
Mushroom Ragout With White Bean Couscous Pilaf

Ingredients

- 2 tbsp extra virgin olive oil, divided
- 1 lb sliced fresh porcini, shiitake, or portobello mushrooms
- 1 cup canned vegetable broth
- 1/2 cup dry red wine (cabernet sauvignon) or canned vegetable broth
- 1 medium tomato, chopped
- 1 tbsp chopped fresh thyme leaves or 1 tsp dried thyme leaves
- 1 ¼ cups water
- 1 (15.8 oz) can great northern beans, rinsed and drained
- 1 tbsp snipped fresh chives or sliced green onions
- 1 (5.8 oz) package Near East® Roasted Garlic & Olive Oil Pearled Couscous

How to make it

1. Heat 1 tbsp olive oil in a large heavy skillet over medium-high heat. Add mushrooms and sauté until tender, about 5 minutes, stirring constantly. Stir in vegetable broth, wine, tomato, and thyme; bring to a boil. Reduce heat to medium-high; cook, uncovered, 15 minutes, stirring frequently.
2. Meanwhile, combine water, beans, chives, contents of Spice Sack, and remaining tbsp olive oil in a medium saucepan. Bring to a boil; stir in couscous. Cover; remove from heat, and let stand 5 minutes.
3. Fluff couscous lightly with a fork, and spoon into shallow dinner bowls. Top with mushroom sauce.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	25 min	30 min	2

Made with



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