

Pesto Salmon With Couscous

Ingredients

- 1 package (5.6 oz) Near East® Toasted Pine Nut Couscous
- 2 plum tomatoes, chopped
- 1/4 cup green onions with tops, sliced
- 1/2 tsp lemon zest
- 5 tbsp prepared basil pesto sauce, divided
- 4 skinless salmon fillets or any type of white fish (4 oz each)

How to make it

1. Prepare Near East® couscous according to package directions; stir in tomatoes, onions, lemon zest and 3 tbsp basil pesto sauce.
2. Meanwhile, in large skillet, cook salmon with remaining 2 tbsp of basil pesto sauce; cook for 5 to 8 minutes or until well browned. Top couscous mixture with prepared salmon fillets.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	15 min	20 min	2-4

Made with



Near East® Toasted Pine Nut Couscous