

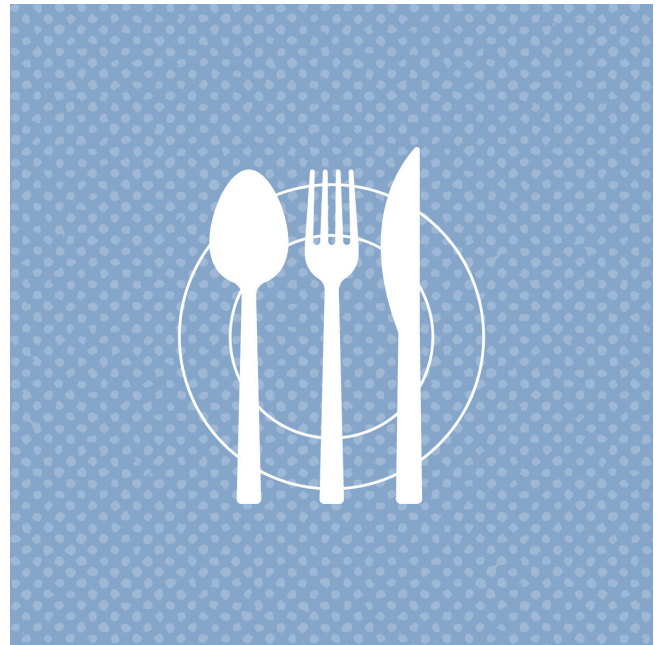
# Pork Chops On Apricot Orange Couscous

## Ingredients

- 2 tbsp olive oil
- 1/2 small yellow onion, cut into thin strips (1 cup)
- 4 center cut boneless pork chops (12 oz)
- 3/4 cup orange juice
- 1/2 cup sliced dried apricots or golden raisins
- 1 package (5.6 oz) Near East® Toasted Pine Nut Couscous
- 2 cups cups sliced fresh spinach

## How to make it

1. Heat olive oil in large skillet over medium-high heat. Add onion; cook 4-5 minutes until softened and lightly browned.
2. Push onions to side of pan. Reduce heat to medium. Add pork chops; season with salt and pepper. Brown each side 4 minutes; remove from pan and set aside.
3. Add orange juice, 3/4 cup water, contents of Spice Sack and apricots to pan with onions. Stir in spinach. Bring to a boil; stir in couscous. Return pork chops to pan. Remove from heat; cover and let stand 5 minutes.
4. Fluff couscous with a fork and serve with pork chops.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	18 min	23 min	4

## Made with



Near East® Toasted Pine Nut Couscous