

Ratatouille Tagine

Ingredients

- 1 package (6.75 oz) Near East® Spanish Rice Pilaf Mix
- 8 oz boneless, skinless chicken breast halves (about 2), thinly sliced
- 2 tbsp olive oil
- 1 medium eggplant, peeled and cut into 1-inch cubes (about 3 cups)
- 1 can (14.5 oz) whole tomatoes, chopped, undrained
- 1 tbsp chopped fresh basil
- 2 cloves garlic, minced
- 1/4 cup chopped fresh parsley (optional)
- 1/4 cup (1 oz) crumbled Feta cheese

How to make it

1. In medium saucepan, prepare rice pilaf mix according to package directions, except stir in chicken when adding rice to boiling water.
2. Meanwhile, in large nonstick skillet, heat oil over medium-high heat. Add eggplant, tomatoes, basil and garlic. Cover; reduce heat to medium. Simmer 15 minutes, stirring occasionally, until eggplant is soft.
3. Stir parsley into chicken and rice, if desired. Serve eggplant mixture on bed of rice. Sprinkle with cheese.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	25 min	35 min	4

Made with



Near East® Spanish Rice Pilaf Mix