

Soup With Couscous, Potatoes, Tomatoes and Zucchini

Ingredients

- 1 tbsp olive oil
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 2 tsp paprika
- 1/4 tsp ground ginger
- Dash ground red pepper
- 2 cups peeled, seeded and chopped tomatoes
- 4 cups reduced-sodium chicken or vegetable broth
- 2 boiling potatoes, peeled and cut into 1/2-inch pieces
- 2 medium zucchini, cut into 1/2-inch pieces
- 1/2 lb boneless, skinless chicken breasts, cut into 1-inch pieces (optional)
- 3/4 cup Near East® Original Plain Couscous
- 4 tbsp chopped fresh mint or coriander
- 2 cups water

How to make it

1. In 4-quart Dutch oven, heat oil over medium heat. Add onion; cook 8 minutes, stirring occasionally.
2. Stir in garlic, paprika, ginger and red pepper; cook 1 minute, stirring occasionally. Add tomatoes; cook 2 minutes. Add broth and water; bring to a boil. Add potatoes; reduce heat to medium. Simmer 5 minutes.
3. Stir in zucchini, chicken and couscous; simmer 5 minutes or until chicken is no longer pink inside. Sprinkle with mint. Serve immediately.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	20 min	25 min	4

Made with



Near East® Original Plain Couscous