

Spicy Chicken & Couscous

Ingredients

- 1 tbsp olive oil
- 1 lb chicken breast, skinless, cut into 1-inch pieces
- 2 cloves garlic, minced
- 1 can (14.5 oz) diced tomatoes, drained
- 2 tbsp lemon juice
- 2 tbsp white cooking wine
- 1 medium green bell pepper, chopped
- 1/8 tsp red pepper flakes
- 1 package (5.8 oz) Near East® Roasted Garlic & Olive Oil Pearled Couscous

How to make it

1. In large skillet, heat oil over medium heat. Add chicken and garlic; cook 3 to 5 minutes, stirring frequently or until garlic is golden brown and chicken is no longer pink inside.
2. Add tomatoes, lemon juice, cooking wine, green bell pepper and red pepper flakes; bring to a boil. Cover and simmer for 5 minutes.
3. Meanwhile, in medium saucepan, prepare Near East® couscous according to package directions. Serve chicken mixture over bed of couscous.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	4

Made with



Near East® Roasted Garlic & Olive Oil Pearled Couscous