

Spinach & Feta Couscous Frittata

Ingredients

- 1 tbsp olive oil
- 4 cups lightly packed fresh chopped spinach or 1 10 oz package frozen chopped spinach, thawed
- 1/2 cup sliced green onion
- 3 eggs
- 1 cup hot water
- 1 tsp oregano leaves
- 1/2 tsp salt
- 1/8 tsp ground black pepper
- 1 cup Near East® Original Plain Couscous
- 1/2 cup crumbled Feta cheese

How to make it

1. Heat olive oil in a 10-inch ovenproof non-stick omelet pan. Add spinach and green onion. Cook 2-3 minutes until wilted. Remove from heat.
2. In medium bowl beat eggs, water, oregano, salt and pepper. Pour over spinach. Stir in couscous. Sprinkle Feta cheese over top.
3. Bake at 350°F 12 minutes or until set. Let stand 3 minutes. Cut into wedges.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
8 min	12 min	20 min	4-6

Made with



Near East® Original Plain Couscous