

Spring Vegetable Ragout

Ingredients

- 1 package (5.9 oz) Near East® Parmesan Couscous
- 1 ½ cups canned vegetable broth
- 1/2 cup freshly squeezed orange juice (about 2 medium oranges)
- 1 ½ tsp finely grated orange peel
- 1 cup sliced carrots, 1/4-inch thick
- 1 cup quartered mushrooms
- 1 cup small sugar snap peas, strings removed
- 1 15 oz can cannellini or navy beans, rinsed and drained
- 1/3 cup prepared pesto

How to make it

1. Prepare couscous according to package directions.
2. Meanwhile, in a large skillet, bring broth, orange juice and orange peel to a simmer. Add carrots and mushrooms; simmer 3 to 5 minutes. Add snap peas and beans; cook until vegetables are tender-crisp, about 3 minutes. Remove skillet from heat.
3. In small glass measuring cup, combine 1/3 cup cooking liquid with pesto.
4. Spoon about 2/3 cup couscous onto the center of 4 wide shallow pasta bowls or serving plates. Surround with vegetables and cooking broth. Drizzle pesto mixture over vegetables and couscous. Serve immediately.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	4-6

Made with



Near East® Parmesan Couscous