

# Stir-Fried Chicken With Green Beans & Cashews

## Ingredients

- 1 package (6.3 oz) Near East® Roasted Garlic & Olive Oil Pearled Couscous
- 2 tbsp soy sauce
- 2 tbsp cornstarch
- 2 cups chicken strips, cooked, cut into 1-inch chunks
- 1 tbsp vegetable oil
- 1 tsp fresh ginger, minced or 1/2 tsp ground
- 1 small red onion, diced
- 1 cup green beans, fresh or frozen, trimmed and cut in halves, cooked
- 1/2 cup cashews, halved

## How to make it

1. Prepare Near East® rice according to package directions.
2. Whisk together soy sauce and cornstarch until well mixed. Add chicken chunks; set aside.
3. Meanwhile, in a large skillet, heat oil over medium heat. Cook ginger and onions for 2 to 3 minutes or until tender. Add chicken mixture, green beans and cashews; continue cooking for another 2 to 4 minutes or until hot. Serve chicken mixture over prepared rice.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	20 min	35 min	4

## Made with



**Near East® Roasted Garlic & Olive Oil Pearled Couscous**