

Thai Chicken Salad With Couscous

Ingredients

- 1 cup chicken broth (1/3 less sodium)
- 2 tbsp lite soy sauce
- 2 tsp olive oil, divided
- 1/8 tsp ground ginger
- 3/4 cup Near East® Original Plain Couscous
- 1 tsp minced garlic
- 1/8 tsp crushed red pepper
- 1/2 lb boneless, skinless chicken breast, cut into 1-inch slivers
- 2 cups finely shredded Nappa cabbage
- 1/2 cup shredded carrot
- 1/4 cup sliced green onion with tops
- 1/4 cup chopped peanuts
- 1/4 cup rice vinegar

How to make it

1. In 2-quart saucepan, combine broth, lite soy sauce, 1 tsp oil and ginger. Bring to a boil.
2. Stir in couscous; cover. Remove from heat; let stand 5 minutes.
3. Fluff couscous lightly with fork and transfer to large salad bowl to cool.
4. Heat remaining 1 tsp oil in large skillet over high heat. Stir in garlic and red pepper for 10 seconds.
5. Add chicken; cook and stir 4-5 minutes until chicken is no longer pink.
6. Toss chicken and remaining ingredients (cabbage, carrot, green onion, peanuts and vinegar) in bowl. Garnish with some reserved onion and/or nuts.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	10 min	30 min	4

Made with



Near East® Original Plain Couscous