

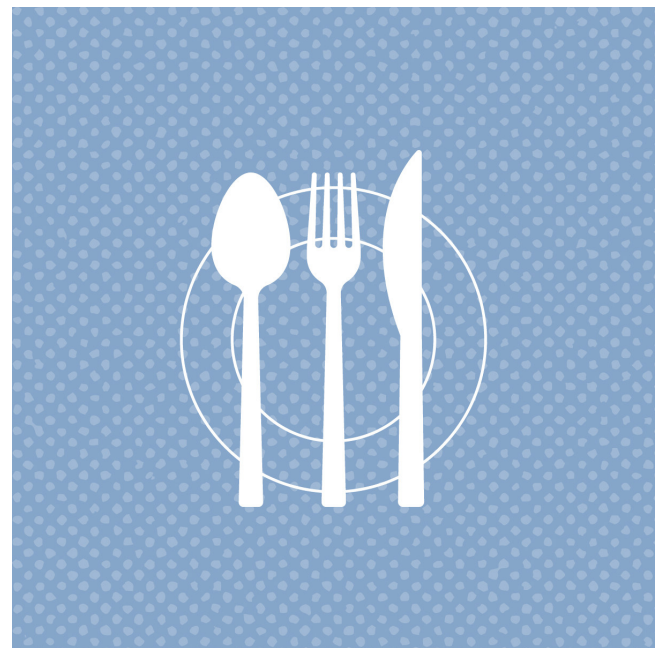
Tomato Parmesan Couscous

Ingredients

- 2 tsp olive oil
- 2 cloves garlic, minced
- 1 ¼ cups fat free & reduced sodium chicken broth
- 1 package (5.6 oz) Near East® Toasted Pine Nut Couscous
- 10 fresh asparagus spears, trimmed and cut into 1/2 -inch pieces
- 2 large plum tomatoes, seeded and diced
- 3/4 cup Parmesan cheese, grated

How to make it

1. In large skillet, heat oil over medium heat. Cook garlic for 2 minutes. Add broth and contents of spice sack. Bring just to a boil. Stir in asparagus. Reduce heat; cover and simmer 1 minute.
2. Stir in Near East® couscous; cover and remove from heat. Let stand 5 minutes.
3. Stir in tomatoes and Parmesan cheese.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	15 min	30 min	4

Made with



Near East® Toasted Pine Nut Couscous