

Classic Garden Couscous

Ingredients

- 1 Package (5.9 oz.) Near East Couscous Mix - Parmesan
- 1 tablespoon olive oil
- 2 cups chicken breast, skinless, diced
- 1 clove garlic, minced
- 1-1/4 cups water
- 2 tablespoons white cooking wine
- 2 cups fresh or frozen broccoli flowerets, thawed, chopped
- 1/4 cup feta cheese, crumbled
- 1 cup fresh tomatoes, chopped

How to make it

1. In large skillet, heat olive oil over medium heat. Cook chicken and garlic for 5 to 8 minutes or until chicken is golden brown and no longer pink inside.
2. Stir in water, cooking wine and contents of spice sack; bring to a boil.
3. Stir in Near East couscous and broccoli; cover and remove from heat. Let stand 5 minutes. Stir in cheese and tomatoes right before serving.



PREP
TIME
10 min



COOK
TIME
10 min



TOTAL
TIME
20 min



SERVING
-

Made with



Near East Couscous Mix - Parmesan