

Couscous Al Fresco

Ingredients

- 1 5.6 ounce package Near East Couscous Mix - Toasted Pine Nut
- 1/2 cup chopped sundried tomatoes, packed in oil, drained
- 3 cups packed chopped spinach
- 1/3 cup crumbled feta cheese



PREP
TIME
5 min



COOK
TIME
10 min



TOTAL
TIME
15 min



SERVING
-

How to make it

1. In large skillet, bring 1-1/4 cups water and contents of Spice Sack to a boil.
2. Stir in couscous and tomatoes.
3. Remove from heat; cover and let stand 5 minutes.
4. Fluff couscous lightly with a fork. Add spinach, one handful at a time, stirring well after each addition. Cover; let stand 2 minutes.
5. Toss with a fork and sprinkle with cheese before serving.
6. In large skillet, bring 1-1/4 cups water and contents of Spice Sack to a boil. Stir in couscous and tomatoes.

Made with



Near East Couscous Mix - Toasted Pine Nut