

Couscous E. Fagioli

Ingredients

- 2 tablespoons olive oil
- 1/2 cup chopped onion
- 1/2 cup sliced celery
- 2 cans (14.5 ounces each) no-salt-added chopped tomatoes, undrained
- 1 can (15 ounces) cannelloni or navy beans, rinsed and drained
- 2 slices bacon, cooked and crumbled
- 1 teaspoon dried oregano leaves
- 1 teaspoon red pepper flakes (optional)
- 1 package Near East Couscous Mix - Parmesan
- Grated Parmesan cheese (optional)

How to make it

1. In large saucepan, heat olive oil over medium-high heat. Add onion and celery; cook, stirring constantly, 2 to 3 minutes, or until onion is translucent.
2. Stir in tomatoes, 2 cups water, beans, bacon, oregano, red pepper flakes, if desired, and contents of Spice Sack. Bring to a boil.
3. Stir in couscous; cover. Remove from heat. Let stand 5 minutes.
4. Gently stir before ladling into bowls. Serve with crusty Italian bread and top with grated Parmesan cheese, if desired.



PREP
TIME
10 min



COOK
TIME
15 min



TOTAL
TIME
25 min



SERVING
-

Made with



Near East Couscous Mix - Parmesan