

Couscous Ratatouille

Ingredients

- 1 package (10 ounces) Near East Couscous Mix - Original
- 1 large green bell pepper, chopped into 1/2-inch pieces
- 3 teaspoons olive oil, divided
- 1 small eggplant, peeled and chopped into 1/2-inch pieces (about 4 cups)
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1 can (14-1/2 ounces) chopped tomatoes, undrained
- 1 can (15 ounces) garbanzo beans, rinsed and drained
- 2 tablespoons chopped fresh basil



PREP
TIME
10 min



COOK
TIME
20 min



TOTAL
TIME
30 min



SERVING
-

Made with



Near East Couscous Mix - Original

How to make it

1. Prepare couscous according to package directions, adding 1 teaspoon of the olive oil and add green pepper when adding water.
2. Meanwhile, in large non-stick skillet, heat remaining 2 teaspoons of olive oil over medium-high heat. Add eggplant, onion and garlic; cook 5 minutes, stirring frequently, or until eggplant is lightly browned.
3. Stir in tomatoes. Cover; simmer over low heat 15 minutes, stirring once.
4. Stir in garbanzo beans and basil. Cover; remove from heat. Let stand 5 minutes.
5. Serve vegetable mixture over bed of couscous.