

Couscous With Chicken, Spinach & Mushrooms

Ingredients

- 1 tablespoon olive oil
- 12 ounces boneless, skinless chicken breast halves (about 3), cut into 1/2-inch pieces
- 1/2 cup chopped onion
- 1 clove garlic, minced
- 1-1/2 cups firmly packed chopped fresh spinach or one 10-ounce package frozen chopped spinach, thawed and well-drained
- 1-1/4 cups water
- 1/2 cup sliced fresh mushrooms
- 2 tablespoons dry white wine or lemon juice
- 1 package (5.7 ounces) Near East Couscous Mix - Herbed Chicken
- Grated Parmesan cheese

How to make it

1. In large skillet, heat olive oil over medium heat. Add chicken, onion and garlic; cook 3 to 4 minutes, stirring frequently, or until chicken is no longer pink inside.
2. Stir in spinach, water, mushrooms, wine and contents of Spice Sack; bring to a boil.
3. Stir in couscous; cover and remove from heat; Let stand 5 minutes; Fluff couscous lightly with a fork; Sprinkle with cheese.



PREP
TIME
10 min



COOK
TIME
15 min



TOTAL
TIME
25 min



SERVING
-

Made with



Near East Couscous Mix - Herbed Chicken