

# Garlic Oregano Chicken & Couscous

## Ingredients

- 4 boneless, skinless chicken breast halves (about 1 pound)
- 1-1/2 teaspoon dried oregano leaves
- 2 tablespoon lemon juice
- 2 teaspoon minced garlic
- 2 tablespoon + 1 teaspoon olive oil
- 1 package Near East Pearled Couscous Mix - Roasted Garlic & Olive Oil
- 1 large tomato, chopped
- 1-1/2 cups small broccoli flowerets



PREP  
TIME

-



COOK  
TIME

-



TOTAL  
TIME

-



SERVING

-

## Made with



**Near East Pearled Couscous Mix -  
Roasted Garlic & Olive Oil**

## How to make it

1. Pound chicken between sheets of waxed paper or plastic wrap until 1/4-inch thick.
2. Season chicken with salt and pepper; rub oregano, lemon juice and garlic into chicken.
3. In large skillet, heat 2 tbsp. olive oil over medium heat. Add chicken. Cook 4 to 5 minutes each side.
4. In medium saucepan, bring 1 cup water, 1 tsp. olive oil, Spice Sack, tomato and broccoli to a boil.
5. Stir in couscous. Remove from heat. Cover; let stand 5 minutes. Fluff with a fork.