

Spicy Chicken Provencal

Ingredients

- 2 tablespoons olive oil
- 1 pound boneless, skinless chicken breast halves (about 4)
- 2 cloves garlic, minced
- 1 can (14-1/2 ounces) no-salt-added or regular stewed tomatoes
- 1/2 cup sliced pitted ripe olives
- 2 tablespoons lemon juice
- 2 tablespoons dry white wine or water
- 1/4 teaspoon red pepper flakes
- 1 package (5.8 ounces) Near East Pearled Couscous Mix - Roasted Garlic & Olive Oil
- 1 medium green bell pepper, chopped

How to make it

1. In large skillet, heat oil over medium heat. Add chicken and garlic; cook 3 to 4 minutes, stirring frequently, or until garlic is golden brown and chicken is no longer pink inside.
2. Add tomatoes, olives, lemon juice, wine and red pepper flakes; bring to a boil. Cover; simmer 15 minutes.
3. Meanwhile, in medium saucepan, prepare couscous according to package directions, except add green pepper when adding water.
4. Serve chicken over bed of couscous; spoon sauce over chicken.



PREP
TIME
5 min



COOK
TIME
25 min



TOTAL
TIME
30 min



SERVING
-

Made with



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