

SPICY CHICKEN & COUSCOUS

Prep Time 10 minutes | **Cook Time** 15 minutes

- 1 tablespoon olive oil
- 1 lb. Chicken breasts, skinless cut into 1-inch pieces
- 2 cloves garlic, minced
- 1 can (14.5 oz.) diced tomatoes, drained
- 2 tablespoons white cooking wine
- 1 medium green bell pepper, chopped
- 1/8 teaspoon red pepper flakes
- 1 Near East® Couscous Roasted Garlic & Olive Oil
- 2 tablespoons lemon juice

- 1** In large skillet, heat oil over medium heat. Add chicken and garlic; cook 3 to 5 min., stirring frequently or until garlic is golden brown and chicken is no longer pink inside.
- 2** Add tomatoes, lemon juice, cooking wine, green bell pepper and red pepper flakes; bring to a boil. Cover and simmer for 5 minutes.
- 3** Meanwhile, in medium saucepan, prepare NEAR EAST® Couscous according to package directions. Serve chicken mixture over bed of COUSCOUS.

6 Servings (1 cup each)