

Featuring Tennessee Gourmet® Products

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Couscous Chicken & Broccoli

2 Tbsp. Extra Virgin Olive Oil (EVVO)	1/3 cup Sweetwater Valley, Tomato Herb, shredded
2 boneless, skinless chicken breast halves,	2 Tbsp. dry white wine
2 cups fresh or frozen broccoli flowerets, thawed	1/2 tsp. dry red pepper flakes
2 Tbsp. Tennessee Gourmet® Salad Dressing Plus	1 (5.9 ounce) package NEAR EAST® Parmesan Couscous Mix
1 1/4 cups water	2 Tbsp. toasted pine nuts

Cut chicken crosswise into 1/2- strips. In large skillet, heat olive oil over medium heat. Add chicken, broccoli and Salad Dressing Plus. Cook 5 minutes, stirring frequently, or until chicken is no longer pink inside.

Stir in water, wine, red pepper flakes and contents of couscous spice package; bring to a boil. Stir in couscous; cover and remove from heat. Let stand 5 minutes.

Fluff couscous lightly with a fork. Stir in cheese and pine nuts; serve immediately.