

Mediterranean Couscous and Chicken



Preparation time: 40 min

Difficulty: Easy

Ingredients

- Chopped fresh mint leaves: ¼ cup
- Chopped fresh parsley leaves: 1 cup
- Chopped red onions: 1 cup
- Crumbled feta cheese: To taste
- Dried oregano: 1 tsp
- Dry pearl couscous: 2 cups
- Extra Virgin Olive Oil: To taste
- Garlic cloves, chopped: 2
- Salt: To taste
- Shredded already cooked or rotisserie chicken: 3 cups
- Water, boiling: 3 cups

For this recipe we used:

Chopped Tomatoes 26.46 oz



Preparation

A satisfying one-pan meal with tons of Mediterranean flavors! Toasted pearl couscous, tossed in a chunky Pomi sauce with chicken, fresh herbs and more. Go ahead and use rotisserie chicken, even the best of cooks need a shortcut sometimes!

1. In a large deep pan, heat 3 more tbsp extra virgin olive oil. Add the onions and cook for 4 minutes over medium heat, stirring regularly. Add garlic and cook another minute or so until fragrant.
2. Now add **Pomi chopped tomatoes** and oregano. Season with salt. Bring the tomato mixture to a boil, then turn heat to low. Cover and let simmer for 20 minutes.
3. Meanwhile, make the couscous. In a medium saucepan, heat 2 tbsp extra virgin olive oil. Toast the pearl couscous until golden brown. Add 3 cups boiling water and a generous dash of salt. Bring to a boil, then turn heat down to low. Cover and cook on low heat for 12 to 15 minutes or until the couscous is fully cooked.
4. When the tomato mixture is ready, stir in the cooked pearl couscous and shredded rotisserie chicken. Cook for 3-4 minutes or so, or until chicken is warmed through.
5. Finally, stir in the fresh herbs. Remove the couscous from heat and transfer to a serving dish. If you like, garnish with more chopped onions, fresh herbs, and feta cheese. Enjoy!

Recipe by Suzy Karadsheh of TheMediterraneanDish.com