



Stir-Fried Couscous with Chicken, Dried Apricots and Pistachios

Ingredients:

1 3/4 cups israeli couscous
4 Tb extra virgin olive oil
20 oz. boneless chicken breast, cut into bite-size chunks
4 thick scallions, chopped
1 c. dried apricots, chopped
1 tsp ground cumin
1 tsp ground cinnamon
1 cup shelled pistachios
salt and freshly ground pepper, to taste

Directions:

Make couscous according to package instructions and set aside.
Heat 2 Tb olive oil in a wok, stir-fry pan or saute pan over medium heat.
Add the chicken and stir fry for about 4 minutes or until meat is white and cooked through.
Set aside chicken.
Place remaining 2 Tb of olive oil in the pan.
add scallions and cook 1-2 minutes or until softened.
add apricots, cumin, and cinnamon and stir-fry for 2-3 minutes to distribute the ingredients well.
Stir in pistachio nuts.
Season to taste with salt and pepper.

Serve hot or cool to lukewarm.

makes 4 servings.