

Festive Israeli Couscous

As you can notice, I love Israeli couscous. I always try to come up with different variations of it. This can be served as a side dish; it is very colorful and the raisins give a festive flavor to the dish. The Israeli couscous has a distinctive “chewy” texture. For some more information about Israeli couscous please see my previous post (Israeli Couscous).

Ingredients:

- 1 $\frac{1}{2}$ cup of Israeli couscous
- 1 $\frac{1}{2}$ cup of water
- $\frac{1}{4}$ cup chopped onion
- 1 $\frac{1}{2}$ to 2 cups of mixed frozen vegetables
- $\frac{1}{2}$ cup of raisins
- 2 tablespoon olive oil
- 1 chicken breast
- 1 clove of garlic
- 1 teaspoon corn starch
- 1 tablespoon soy sauce
- Salt and pepper to taste



Method:

Cut the chicken breast in small size and marinate with soy sauce, garlic, corn starch, salt and pepper to taste, let it sit for approximately 10 minutes.

In the meantime heat $\frac{1}{2}$ tablespoon of olive oil, sautee the onion and add the Israeli couscous. Once the couscous is coated with olive oil add the water and let it cook, first at high heat, once start to boil bring to simmer until all the water is absorbed. Once it is done, loose the grains by softly stirring it.

Boil the frozen vegetables, just enough so it is not too soft and set aside.

In a wok add $\frac{1}{2}$ tablespoon of olive oil and the raisins. In a medium heat gently stir the raisins until the raisins are puffed.

Remove the raisins and place aside.

Add 1 tablespoon of olive oil and increase the heat.

Add the chicken breast and sautee until slightly brown. Add all the others cooked ingredients in the wok, add salt and pepper to taste and you have a very pretty dish.

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a great week!***