



CHICKEN WOK WITH SPICED COUSCOUS



4 servings



15 min.



20 min.

INGREDIENTS

- 1 bag of TIPIAK Spiced Couscous
- 500g. chicken breast (sliced into strips)
- 1 red pepper (chopped)
- 3 green onions (sliced into strips)
- 3 tbsp. vegetable oil
- 300ml. water
- 1 bag TIPIAK Spiced Couscous
- 100g. cashew nuts
- 125g. snow peas (strings removed)
- Salt, pepper

COOKING INSTRUCTIONS

1. In a wok or large frying pan add the oil followed by the chicken, red pepper and the green onion. Add the water and cook for a few minutes until chicken is opaque and cooked through. Remove from heat, and pour in the Spiced Couscous. Cover and set aside 5 minutes. Remove cover, add in the snow peas and the cashew nuts. Return to medium heat, stir ingredients together and cook an additional 3-4 minutes. Serve immediately.