



CSA:

RENEWAL  
Garden & Compost

Lettuce  
Corn  
Onion

Tomato  
Bell Pepper  
Cilantro

# Fajita Couscous



## SHOPPING LIST:

Chicken Breast  
Pearl Couscous  
Lime  
Garlic  
Fajita Seasoning

## RECIPE:

### Step 1: Prepare Vegetables

Thinly slice peppers and onions. Mince 1 Tbs of onion. Cut corn kernels off of the cob. Small dice tomatoes and roughly chop lettuce and cilantro. Quarter lime, then peel and mince garlic (~2 tsp)

### Step 2: Cook Couscous

Sauté corn and 1 tsp garlic in a small pot for 2-3 minutes, then add couscous and cook according to package. Mix in cilantro and seasoning to taste. Keep covered until ready to serve.

### Step 3: Cook Chicken, Peppers, and Onions

Cut chicken into strips. Season with salt and pepper and cook in a pan until 165°F. Stir in fajita seasoning according to package directions. Add peppers and onions to pan with cooked chicken and sauté until tender.

### Step 4: Make Salsa

Combine diced tomatoes, 1 tsp garlic, 1 Tbs onion, 1 Tbs cilantro, a squeeze of lime juice, and salt and pepper to taste.

### Step 5: Plate and Serve

Scoop corn couscous onto plate and top with peppers and onions, fajita chicken, lettuce, and salsa. Serve extra salsa and lime wedges on the side.



### Helpful Tips:

*This makes a great lunch—store lettuce separately and combine when ready to eat!  
Use more or less of any ingredient you like—you're the chef!*

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