



Globally Inspired Flavor Solutions®

Honey and S'chug Paste add the perfect sweet heat to this fall dish that includes roasted vegetables, chicken and couscous

Israeli Couscous Chicken Bowl

Yield: 2 servings

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS ½ recipe
S'chug and Honey Sauce:		Calories 780
SupHerb Farms Fusions® S'chug	5 tbsp	Fat 15g
Honey	½ cup	Saturated Fat 3.5g
Chicken and Couscous:		Cholesterol 65mg
Couscous, cooked	2 cups	Sodium 800mg
Chicken breast, cooked and diced large	1	Carbohydrate 135g
Heirloom carrots, roasted	8 small	Fiber 12g
Beet, peeled and shredded	½ cup	Sugars 83g
Radishes, quartered and roasted	5	Protein 31g
Swiss Chard, wilted	1 cup	DIETARY STATEMENTS
Goat Cheese	4 tbsp	N/a

PREPARATION

1. S'chug and Honey Sauce: In bowl, mix together SupHerb Farms Fusions® S'chug and honey; set aside.
2. Chicken and Couscous: Spoon couscous into 2 bowls; top with chicken, wilted Swiss chard, beets, carrots and radishes.
3. Drizzle S'chug sauce over bowls and top with goat cheese.