

DINNERLY

Chicken Tagine

with Couscous



20-30min



2 Servings

WHAT WE SEND

- 1 oz Castelvetrano olives
- ¼ oz ras el hanout
- 1 yellow onion
- 1 carrot
- ¼ oz fresh cilantro
- 10 oz pkg boneless, skinless chicken breast
- 6 oz couscous¹

WHAT YOU NEED

- 2 teaspoons chopped garlic
- kosher salt & ground pepper
- 3 tablespoons olive oil

TOOLS

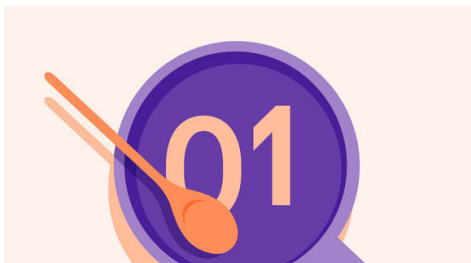
- medium heavy-bottomed pot

ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

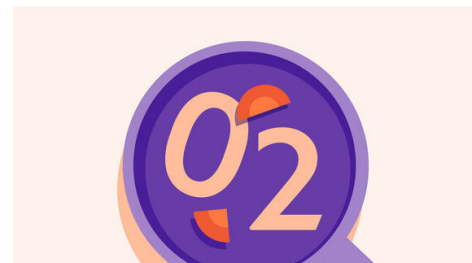
NUTRITION PER SERVING

Calories 0kcal



1. Make couscous

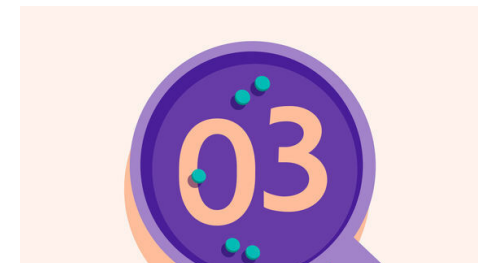
In microwave safe bowl, heat 1 cup water, and ½ teaspoon salt until steaming, about 2 minutes. Stir in couscous and cover tightly with plastic wrap. Set aside until liquid is absorbed, at least 10 minutes.



2. Prep ingredients

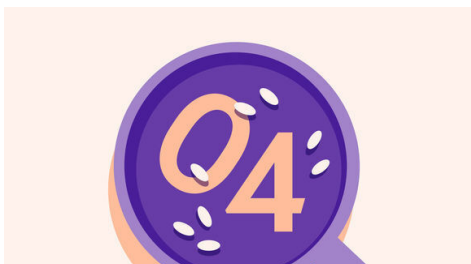
Meanwhile, halve onion and thinly slice one half (save rest for own use). Cut carrots into ¼-inch thick rounds. Finely chop 2 teaspoons garlic.

Remove cilantro leaves from stems and finely chop stems. Set leaves aside for garnish.



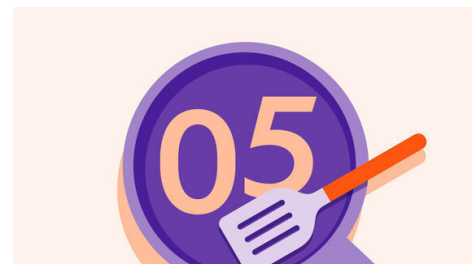
3. Sear chicken

Pat chicken dry and season with salt and pepper. Heat 1 tablespoon oil in medium pot over medium high. Add chicken and cook until browned on one side (will not be cooked through), 3–4 minutes. Transfer to plate.



4. Build sauce

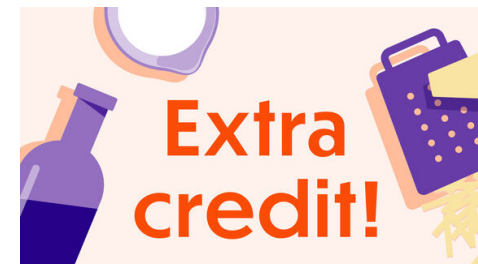
Heat 1 more tablespoon oil. Add onions and carrots and cook, stirring occasionally, until softened, 3–5 minutes. Add garlic and 1½ teaspoons ras el hanout, cook until fragrant. Add ½ cup water and bring to a simmer, scraping up bits from the bottom of the pan.



5. Finish & serve

Return chicken to pot, add olives, and reduce heat to medium-low; cover and cook until chicken is cooked through and carrots are tender, about 10 minutes.

Fluff couscous with a fork and spoon onto plates. Top with chicken and veggies. Garnish with cilantro leaves. Enjoy!



6.