

DINNERLY



One-Pot Chicken Tagine with Olives & Couscous



20-30min



2 Servings

If you just want chicken but don't know what to do with it, do it Moroccan style. The warming flavors of chicken tagine give us life, and it's all thanks to the earthy spice blend known as ras el hanout. We cook it with garlic and cilantro to flavorify carrots and onions, then chicken and olives simmer in all that sauce. A dose of fluffy couscous soaks it right up. We've got you covered!

WHAT WE SEND

- 6 oz couscous ¹
- 1 yellow onion
- 1 carrot
- ¼ oz fresh cilantro
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz ras el hanout
- 1 oz Castelvetrano olives ¹²

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil

TOOLS

- microwave
- medium heavy-bottomed pot

ALLERGENS

Wheat (1), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 670kcal, Fat 19g, Carbs 80g, Protein 47g



1. Cook couscous

In a medium bowl, microwave **1 cup water** and **½ teaspoon salt** until steaming, about 2 minutes. Stir in **couscous** and tightly cover 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 **carrot** into ¼-inch rounds. Finely chop **2 teaspoons garlic**.

Pick **cilantro leaves** from **stems** and finely chop stems.



3. Sear chicken

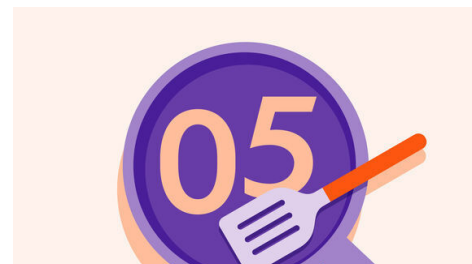
Pat **chicken** dry and season with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium pot over medium-high. Add chicken and cook, undisturbed, until browned on the bottom, 3–4 minutes (it won't be cooked through). Transfer to a plate.



4. Build sauce

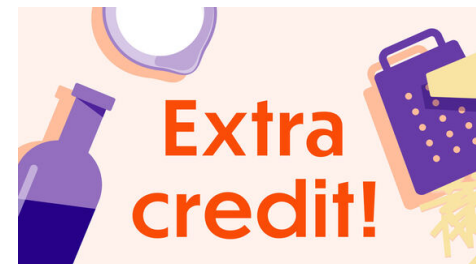
Heat **1 tablespoon oil** over medium-high. Add **onions** and **carrots**; cook, stirring occasionally, until softened, 3–5 minutes. Add **chopped garlic, cilantro stems**, and **1½ teaspoons ras el hanout**; cook until fragrant, 30–60 seconds. Add **½ cup water** and bring to a simmer, scraping up any browned bits from bottom of pot.



5. Finish & serve

Add **chicken** and **olives**; reduce heat to medium-low. Cover and cook until chicken is cooked through and **carrots** are tender, about 10 minutes. Season to taste with **salt** and **pepper**. Fluff **couscous** with a fork.

Serve **chicken tagine** over **couscous** garnished with **cilantro leaves**. Enjoy!



6. Take it to the next level

Brighten up this dish with a squeeze of lemon over top.