

martha stewart  
&  
MARLEY SPOON

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## REBOOT Braised Harissa Chicken Thighs

with Lemon Israeli Couscous & Olives



30-40min



2 Servings

This one-skillet dinner packs a powerful flavor punch! Chicken thighs are braised with Israel couscous, Kalamata olives, and warm harissa spice, a blend named for the North African red pepper paste. The result is a dish with subtle heat and complexity, finished with bright pops from fresh dill, chopped red onion, and lemon zest.

## What we send

- garlic (use 2 large cloves)
- 1 medium red onion
- 1 oz Kalamata olives
- 1 lemon
- 12 oz boneless, skinless chicken thighs
- harissa spice blend (use 3½ tsp)
- 3 oz Israeli couscous <sup>1</sup>
- 1 pkt chicken broth concentrate
- ¼ oz fresh dill

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- microplane or grater
- medium skillet

## Allergens

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

## Nutrition per serving

Calories 740kcal, Fat 40g, Carbs 47g, Protein 45g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Peel and thinly slice **2 large garlic cloves**. Halve, peel and thinly slice **all of the onion**; finely chop 2 tablespoons of the onion and reserve for step 5. Coarsely chop **olives**, removing any pits. Finely grate **lemon zest**, then squeeze 2 teaspoons juice into a small bowl, keeping them separate. Cut any remaining lemon into wedges.



### 4. Braise chicken

To **couscous**, add **olives**, **broth concentrate**, and **1½ cups water**, and bring to a boil over high heat. Return **chicken** to skillet. Braise, uncovered, on upper oven rack until chicken is cooked through and couscous is tender, stirring couscous halfway through, 18-20 minutes.



### 2. Sear chicken

In a medium bowl, whisk to combine **2 tablespoons oil**, **3½ teaspoons of the harissa spice blend**, and a **generous pinch each salt and pepper**. Pat **chicken** dry, then add to bowl, and toss to coat. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook, turning once, until browned, about 6 minutes total. Transfer to a plate.



### 5. Prep toppings

Meanwhile, coarsely chop **dill leaves and stems** together. In a small bowl, stir to combine **dill**, **lemon zest**, and **finely chopped onions**.



### 3. Toast couscous

Add **1 tablespoon oil**, **the sliced onions**, and a **pinch each salt and pepper** to skillet. Cook, stirring, until onions are lightly browned and tender, 3-4 minutes. Add **couscous**, **sliced garlic**, and a **pinch of salt**. Cook, stirring, until couscous is golden brown, about 2 minutes.



### 6. Finish & serve

Once **chicken** is cooked, remove from oven and stir **lemon juice** into **couscous**. Transfer chicken to plates and serve with **couscous** alongside. Sprinkle all over with **dill topping**, and serve with **any remaining lemon wedges**, for squeezing over top, if desired. Enjoy!