

DINNERLY



Chicken & Pepperoncini Relish with Couscous & Spinach Pilaf



20-30min



2 Servings

Chicken breasts are delicious, but they can always do with a little gussying up. The pickled pepperoncini peppers (say that 3 times fast!) are finely chopped and combined with scallions, garlic, and olive oil to make a relish that adds a bright pop of color and flavor to the pilaf. It also takes the chicken from drab to fab. We've got you covered!

WHAT WE SEND

- 1½ oz pickled pepperoncini peppers
- 2 scallions
- 10 oz pkg boneless, skinless chicken breast
- 3 oz pearl couscous¹
- 5 oz baby spinach

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- all-purpose flour¹

TOOLS

- medium skillet
- small saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 600kcal, Fat 31g, Carbs 42g, Protein 41g



1. Prep ingredients

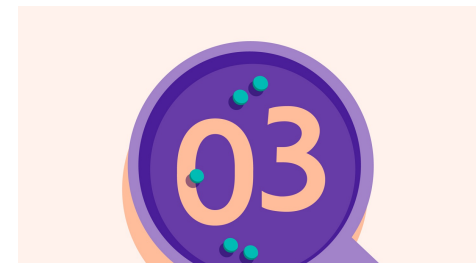
Roughly chop **1 teaspoon garlic**. Roughly chop **pepperoncini**. Trim ends from **scallions**, rub with **oil**, and season with **salt** and **pepper**.

Pat **chicken** dry and lightly pound to an even thickness, if necessary. Season all over with **salt** and **pepper**.



2. Cook couscous

Heat **1 teaspoon oil** in a small saucepan over medium-high. Add **couscous**; cook, stirring, until golden brown, about 3 minutes. Add **¾ teaspoon of the chopped garlic**; cook for 30 seconds. Add **¾ cup water** and **½ teaspoon salt**; cover and bring to a boil. Reduce heat to low and cook until liquid is absorbed and couscous is al dente, 10–12 minutes. Cover to keep warm off heat.



3. Make relish

Meanwhile, heat a medium skillet over high. Add **scallions** and cook until lightly charred and softened, 1–2 minutes per side. Let cool slightly, then roughly chop. Reserve skillet.

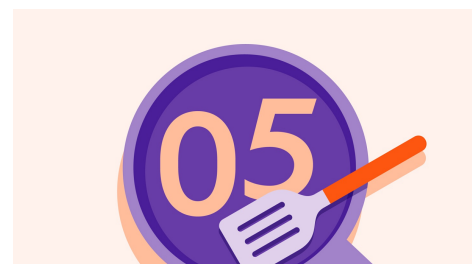
In a small bowl, stir together **scallions**, **remaining garlic**, **2 tablespoons of the pepperoncini** (or more depending on heat preference), and **2 tablespoons oil**. Season to taste with **salt** and **pepper**.



4. Cook chicken

Place **2 tablespoons flour** on a plate; lightly coat **chicken** on both sides.

Heat **2 tablespoons oil** in reserved skillet over medium-high. Add chicken and cook until golden brown and cooked through, 2–3 minutes per side.



5. Make pilaf & serve

Toss **couscous** with **spinach** and **half of the relish** until spinach is slightly wilted. Season to taste with **salt** and **pepper**.

Serve **couscous** and **chicken** with some of the **remaining relish** spooned over top. Enjoy!



6. Take it to the next level

Turn it into a sandwich! Lightly toast ciabatta or other crusty bread and pile on the chicken and relish. Add more grilled veggies like peppers or onions, or even a simple slather of fresh avocado.