

# DINNERLY



## Easy Clean Up! Saucy Harissa Chicken & Quinoa

with Creamy Cucumber Salad



20-30min



2 Servings

This chicken dish will leave you satisfied—without leaving you with a mountain of dishes. While we cook fluffy quinoa in one pan, another cooks tender chicken strips and a tomatoey, harissa-spiced sauce. Pair it with a refreshing cucumber salad tossed with sour cream and dill for a seriously tasty meal. We've got you covered!

## WHAT WE SEND

- ¼ oz fresh dill
- 2 (3 oz) white quinoa
- 1 cucumber
- 2 (1 oz) sour cream <sup>7</sup>
- ½ lb pkg chicken breast strips
- 6 oz tomato paste
- ¼ oz harissa spice blend

## WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- distilled white vinegar (or apple cider vinegar)
- sugar

## TOOLS

- small saucepan
- medium skillet

## ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 640kcal, Fat 23g, Carbs 69g, Protein 41g



### 1. QUINOA VARIATION

Finely chop **1 teaspoon garlic**. Finely chop **dill**.

Heat **2 teaspoons oil** in a small saucepan over medium. Add **chopped garlic** and **quinoa**; cook, stirring, until fragrant, about 2 minutes. Add **1 cup water** and **1 teaspoon salt**. Bring to a boil. Cover, reduce heat to medium-low, and cook until tender and water is absorbed, 15–20 minutes. Keep covered off heat.



### 4. Make harissa sauce

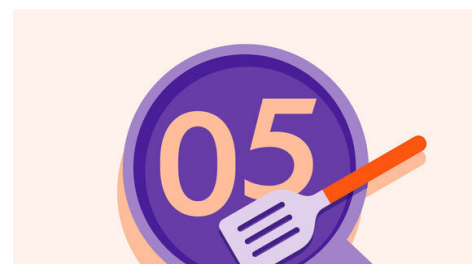
To same skillet over medium heat, add **2 tablespoons tomato paste** and **2 teaspoons harissa spice**. Cook, stirring, until fragrant and paste is brick red and glossy, 2–3 minutes. Stir in **½ cup water**; bring to a simmer. Cook, stirring, until slightly thickened, 1–2 minutes. Return **chicken** to skillet, turning to coat.



### 2. Make cucumber salad

Halve **cucumber** crosswise, then cut one half lengthwise (save other half for own use). Peel, if desired, and scoop out seeds with a spoon. Thinly slice into ⅛-inch half-moons.

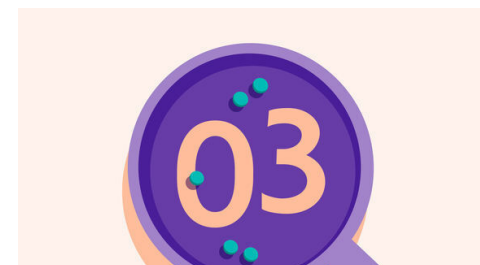
In a small bowl, whisk to combine **all of the sour cream**, **1 teaspoon each of dill and vinegar**, and **½ teaspoon sugar**; season to taste with **salt** and **pepper**. Add cucumbers and stir to combine.



### 5. Finish & serve

Fluff **quinoa** with a fork.

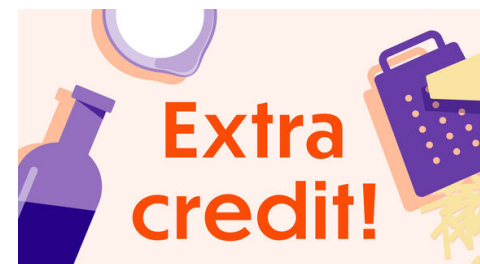
Serve **Moroccan chicken** over **quinoa** with **cucumber salad** alongside. Garnish with **remaining dill**. Enjoy!



### 3. Cook chicken

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

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate.



### 6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!