

DINNERLY



Apricot-Harissa Glazed Chicken & Currant-Almond Pearl Couscous



30-40min



2 Servings

Don't let its size fool you—pearl couscous is small but mighty! We combine the fluffy grain with tart currants and toasted almonds for a hearty, healthy side dish to the star of the show: tender chicken breasts coated in a sweet and smoky glaze of apricot preserves and harissa. We've got you covered!

WHAT WE SEND

- 1 oz roasted almonds ¹
- ½ oz dried currants
- 2 (½ oz) apricot preserves
- ¼ oz harissa spice blend
- 10 oz pkg boneless, skinless chicken breast
- 2 (3 oz) pearl couscous ²

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)

TOOLS

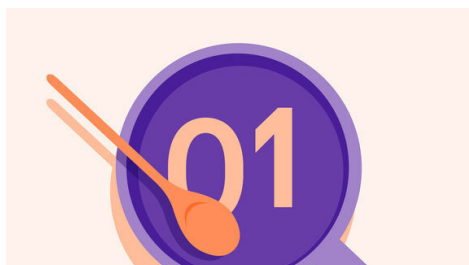
- medium saucepan
- medium ovenproof skillet

ALLERGENS

Tree Nuts (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

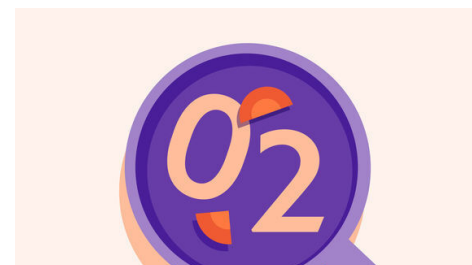
Calories 780kcal, Fat 32g, Carbs 80g, Protein 47g



1. Toast almonds & couscous

Coarsely chop **almonds**.

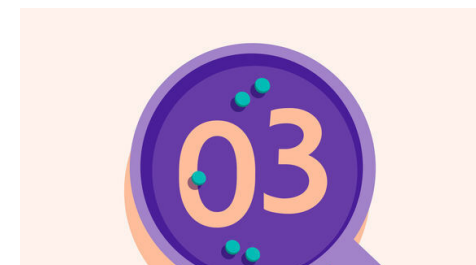
Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add almonds; cook, stirring often, until golden brown, 2–3 minutes. Transfer with a slotted spoon to a plate, reserving **oil** in saucepan. Add **couscous**; cook, stirring, until golden brown, about 3 minutes.



2. Cook couscous

To saucepan, add **currants**, **¾ cup water**, and **½ teaspoon salt**; cover and bring to a boil. Reduce heat to low; cook until liquid is absorbed and **couscous** is al dente, 10–12 minutes. Spread on a plate to cool.

Preheat oven to broil with a rack in the top position.



3. Cook chicken

In a small bowl, stir together **all of the apricot preserves**, **harissa spice blend**, **2 teaspoons water**, and **½ teaspoon vinegar**; set glaze aside for step 3.

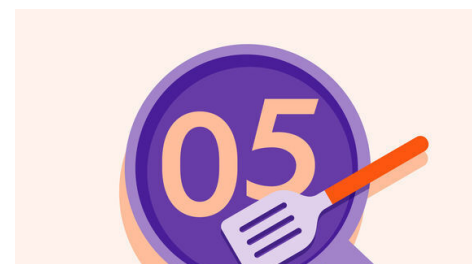
Pat **chicken** dry; season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in medium ovenproof skillet over medium-high. Add chicken and cook until golden brown and cooked through, 3–4 minutes per side.



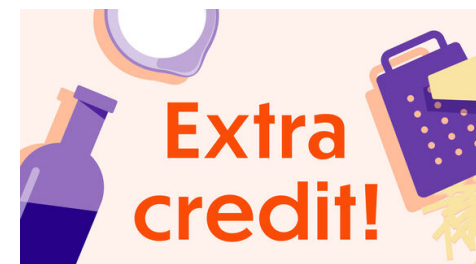
4. Glaze chicken

Brush **chicken** all over with **⅔ of the glaze**. Broil on top oven rack until glaze is browned in spots and sticky to the touch, 1–3 minutes (watch closely as broilers vary). Transfer chicken to a cutting board; brush with remaining glaze. Allow to rest for 5 minutes.



5. Finish & serve

In a medium bowl, combine **couscous**, **almonds**, **1 tablespoon oil**, **2 teaspoons vinegar**, and **any resting juices from chicken**; season to taste with **salt** and **pepper**. Slice chicken, if desired. Serve **chicken** with **couscous**. Enjoy!



6. Add some greens!

Throw together a simple salad of heart-healthy spinach or peppery arugula with your choice of dressing and toppings.