



## Grilled Harissa Chicken with Tarragon Aioli

& Couscous Salad with Peaches & Blue Cheese



30-40min



2 Servings

For a casual and full-flavored meal that celebrates summer, we head to the grill! (A grill pan works too.) Harissa spice seasons tender chicken breasts with subtle smokiness. Fresh peaches, corn, and zucchini grill until sweet and charred before mixing with nutty couscous, blue cheese, and fresh tarragon for a vibrant side salad. Tarragon aioli alongside is a sophisticated yet simple condiment for this sunny supper.

## What we send

- 3 oz pearl couscous <sup>4</sup>
- 1 peach
- 1 zucchini
- 1 ear of corn
- ¼ oz fresh tarragon
- 2 oz mayonnaise <sup>1,3</sup>
- ¼ oz harissa spice blend
- 12 oz pkg boneless, skinless chicken breasts
- 1 oz blue cheese crumbles <sup>2</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or vinegar of your choice)

## Tools

- grill or grill pan
- small saucepan

## Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 950kcal, Fat 58g, Carbs 57g, Protein 52g



### 1. Cook couscous

Preheat a grill or grill pan over medium-high.

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **couscous**; cook, stirring, until golden brown, about 3 minutes. Add **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.



### 4. Grill vegetables

Brush grill or grill pan with **oil**. Add **peaches, zucchini, and corn**, cut-side down. Cook, turning occasionally, until peaches are charred and softened, 6-8 minutes. Cook zucchini and corn, turning occasionally, until tender and charred, 8-10 minutes. Transfer to a plate.

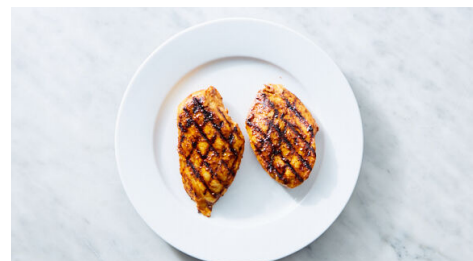
Cut peaches and zucchini into ½-inch pieces. Carefully cut corn kernels from cob.



### 2. Prep ingredients

While **couscous** cooks, halve **peach**; discard pit. Scrub **zucchini**, then cut crosswise into ¾-inch thick slices. Shuck **corn**, removing any strings. Pick **tarragon leaves** from stems and chop half; discard stems.

In a small bowl, whisk together **mayonnaise** and **1 teaspoon water**. Slowly add **¼ cup oil** while constantly whisking.



### 5. Grill chicken

Transfer **chicken** to grill. Cook until lightly charred and cooked through, 3-4 minutes per side. Transfer to a plate, cover to keep warm, and let rest for 5 minutes.

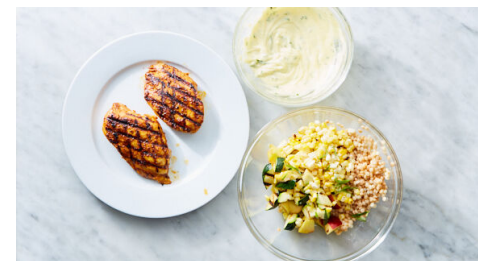


### 3. Coat chicken

In a medium bowl, mix **harissa spice, 1 tablespoon of the mayo mixture, and 1 teaspoon vinegar**. Pat **chicken** dry; season with **salt** and **pepper**. Coat in **harissa mayo**.

Stir **chopped tarragon** into **remaining mayo mixture**. Season with **salt** and **pepper**; set aside for serving.

Brush **peaches, zucchini, and corn** with **oil**; season with **salt** and **pepper**.



### 6. Finish & serve

In a large bowl, stir to combine **peaches and vegetables** with **couscous, blue cheese, whole tarragon leaves, 1 tablespoon oil, 2 teaspoons vinegar, and any resting juices from chicken**; season to taste with **salt** and **pepper**. Slice **chicken**, if desired. Serve **harissa chicken** with **tarragon aioli** and **salad** alongside. Enjoy!