



Moroccan Chicken Merguez

with Apricots & Couscous Pilaf



30min



2 Servings

Get your virtual passport ready as we transport you to Marrakech with this meal. The thrill ride begins with chicken merguez (a sausage typically made with lamb) that gets its signature piquant flavor from sweet peppers and the North African chile paste called harissa. We simmer the merguez in a tagine bath of vegetables and dried apricots, then bring it in for a landing on a bed of couscous.

What we send

- 10 oz pkg chicken merguez sausage links ⁷
- 1 carrot
- 1 medium red onion
- 1 can whole peeled tomatoes
- 1 oz dried apricots ¹²
- ½ lb green beans (use ¾)
- ras el hanout spice blend (use 2 tsp)
- 1 oz sliced almonds ¹⁵
- 3 oz couscous ¹

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium Dutch oven or pot
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7), Sulphur dioxide and sulphites (12), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 890kcal, Fat 52g, Carbs 74g, Proteins 38g



1. Prep ingredients

Cut **merguez** into ½-inch thick slices. Scrub **carrots**, then cut into ½-inch pieces. Peel and coarsely chop **onion**; finely chop 1 tablespoon of the onion. Cut **tomatoes** in the can with kitchen shears until finely chopped. Quarter **apricots**. Trim **¾ of the green beans**, then cut into 1½-inch lengths (save rest for own use).



4. Toast almonds

Heat **1 teaspoon oil** in a small saucepan over medium-high. Add **almonds** and cook, stirring, until golden, about 3 minutes. Transfer to a plate and sprinkle with **salt**.



2. Sauté merguez

Heat **1 tablespoon oil** in a medium Dutch oven or pot over medium heat. Add **merguez** and cook, stirring occasionally, until lightly browned, about 5 minutes. Transfer to a plate. Heat **1 tablespoon oil** in same pot over medium-high.



5. Cook couscous

Add **1 tablespoon oil** to same saucepan; add **finely chopped onions** and **couscous**. Cook over medium-high heat, stirring, until lightly toasted, 2-3 minutes. Add **½ cup water** and a **pinch of salt**. Cover and remove from heat. Let sit until ready to serve.



3. Start tagine

Add **carrots** and **coarsely chopped onions**. Cook, stirring, until barely softened, 5 minutes. Stir in **2 teaspoons of the ras el hanout**; cook, stirring, until fragrant, 1 minute. Add **tomatoes and their juices, apricots**, and **1¾ cups water**; season with **salt** and **pepper**. Bring to a boil. Simmer, partially covered until carrots are crisp-tender, 8-10 minutes.



6. Finish tagine & serve

Add **green beans** and **merguez** to pot and simmer, partially covered, until **green beans and merguez** are very tender, 8-10 minutes. Fluff **couscous** and spoon into bowls. Ladle in **merguez tagine**, sprinkle with **almonds**, and drizzle with **oil**. Enjoy!