

DINNERLY



Saucy Harissa Chicken with Creamy Cucumber Salad & Couscous



20-30min



2 Servings

This chicken dish will leave you satisfied—without leaving you with a mountain of dishes. While we cook fluffy couscous 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) couscous ²
- 1 cucumber
- 2 (1 oz) sour cream ¹
- 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 (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 640kcal, Fat 18g, Carbs 81g, Protein 40g



1. Cook couscous

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

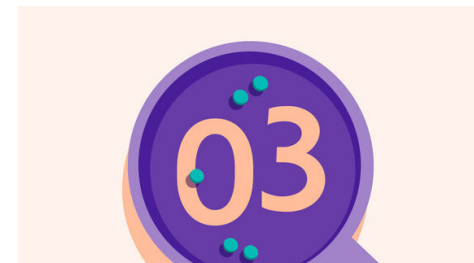
Heat **2 teaspoons oil** in a small saucepan over medium. Add chopped garlic; cook, stirring frequently, until softened and fragrant, about 2 minutes. Add **1 cup water** and **1 teaspoon salt**; cover and bring to a boil. Add **couscous**; cover and remove from heat. Let stand for 5 minutes. Uncover and fluff with a fork.



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.

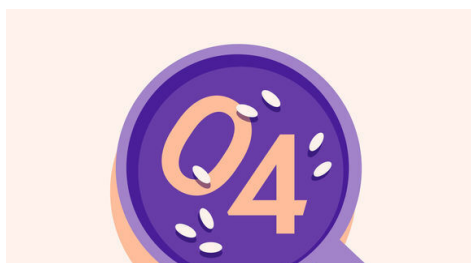
In a small bowl, whisk to combine **all of the sour cream, 1 teaspoon each of dill and vinegar**, and **½ teaspoon sugar**; season to taste with **salt and pepper**. Add cucumbers and stir to combine.



3. Cook chicken

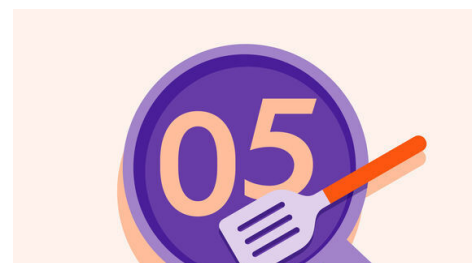
Pat **chicken** dry and season all over with **salt and pepper**.

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.



4. Make harissa sauce

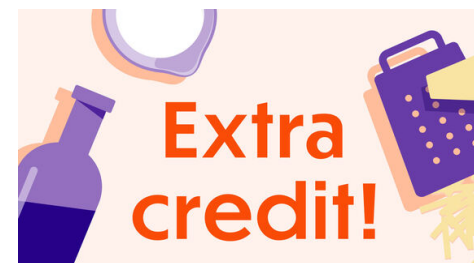
To same skillet over medium heat, add **2 tablespoons tomato paste** and **2 teaspoons harissa spice**. Cook, stirring, until fragrant and paste is brick red and glossy, 2–3 minutes. Stir in **½ cup water**; bring to a simmer. Cook, stirring, until slightly thickened, 1–2 minutes. Return **chicken**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



5. Finish & serve

Fluff **couscous** with a fork.

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



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