



Braised Harissa Chicken Drumsticks

with Lemon Israeli Couscous & Olives



30-40min



2 Servings

This one-skillet dinner packs a powerful flavor punch! Chicken drumsticks are braised with Israeli couscous, Kalamata olives, and warm harissa spice, a blend named for the North African red pepper paste. The result is a dish with subtle heat and complexity, finished with bright pops from fresh dill, chopped red onion, and lemon zest.

What we send

- garlic (use 2 large cloves)
- 1 medium red onion
- 1 oz Kalamata olives
- 1 lemon
- harissa spice blend (use 3½ tsp)
- 1½ lb pkg chicken drumsticks
- 3 oz Israeli couscous ¹
- 1 pkt chicken broth concentrate
- ¼ oz fresh dill

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- medium skillet

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

Nutrition per serving

Calories 740kcal, Fat 40g, Carbs 47g, Proteins 45g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Peel and thinly slice **2 large garlic cloves**. Halve, peel and thinly slice **all of the onion**; finely chop 2 tablespoons of the onion and reserve for step 5. Coarsely chop **olives**, removing any pits. Finely grate **lemon zest**, then squeeze 2 teaspoons juice into a small bowl, keeping them separate. Cut any remaining lemon into wedges.



4. Braise chicken

To **couscous**, add **olives, broth concentrate**, and **1½ cups water**, and bring to a boil over high heat. Return **chicken** to skillet. Braise, uncovered, on upper oven rack until chicken is cooked through and couscous is tender, stirring couscous halfway through, about 20 minutes.



2. Sear chicken drumsticks

In a medium bowl, whisk to combine **2 tablespoons oil**, **3½ teaspoons of the harissa spice blend**, and a **generous pinch each salt and pepper**. Pat **chicken** dry, then add to bowl, and toss to coat. Heat **1 tablespoon oil** in a medium skillet and sear until deep golden brown all over, about 5 minutes. Transfer to a plate.



5. Prep toppings

Meanwhile, coarsely chop **dill leaves and stems** together. In a small bowl, stir to combine **dill, lemon zest**, and **finely chopped onions**.



3. Toast couscous

Add **1 tablespoon oil**, **the sliced onions**, and a **pinch each salt and pepper** to skillet. Cook, stirring, until onions are lightly browned and tender, 3-4 minutes. Add **couscous, sliced garlic**, and a **pinch of salt**. Cook, stirring, until couscous is golden brown, about 2 minutes.



6. Finish & serve

Once **chicken** is cooked, remove from oven and stir **lemon juice** into **couscous**. Transfer chicken to plates and serve with **couscous** alongside. Sprinkle all over with **dill topping**, and serve with **any remaining lemon wedges**, for squeezing over top, if desired. Enjoy!