



Pan-Roasted Chicken Thighs & Green Beans

with Almond Gremolata & Israeli Couscous



30-40min



2 Servings

We've taken juicy, bone-in chicken thighs to the next level, roasting them to form a golden flavorful crust. We serve the chicken alongside crisp-tender green beans and toasted Israeli couscous. The icing on the plate? An herby dill-parsley-almond gremolata.

What we send

- garlic (use 1 large clove)
- ½ lb green beans
- 1 lemon
- 3 oz Israeli couscous ¹
- 1 pkt chicken broth concentrate
- 1½ lb pkg bone-in, skin-on chicken thighs
- 1 oz salted almonds ¹⁵
- ¼ oz fresh dill
- ¼ oz fresh parsley

What you need

- kosher salt & ground pepper
- neutral oil
- butter ⁷

Tools

- box grater or microplane
- small saucepan
- colander
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 1130kcal, Fat 78g, Carbs 48g, Protein 59g



1. Prep ingredients

Preheat broiler with rack in the center. Peel and finely chop **1 teaspoon garlic**. Trim **green beans**. Finely grate **½ teaspoon lemon zest**. Separately squeeze **2 teaspoons lemon juice** into a small bowl.



2. Cook couscous

Heat **1 teaspoon oil** in a small saucepan over medium-high. Add **couscous**; cook, stirring, until golden brown, 3-4 minutes. Add **half of the garlic**; cook 30 seconds. Add **broth concentrate, ¾ cup water**, and **½ teaspoon salt**. Cover and bring to a boil. Reduce heat to low. Cook until couscous is al dente, 10-12 minutes. Drain and return couscous to saucepan. Cover to keep warm.



3. Broil chicken thighs

On a rimmed baking sheet, toss **chicken** with **1 tablespoon oil**, **1 teaspoon salt**, and **a few grinds of pepper**. Arrange chicken in an even layer, skin side down. Broil on center oven rack until browned in spots, rotating baking sheet if necessary for even cooking, about 12 minutes, (watch closely, as broilers vary).



4. Add green beans

Use a spatula to loosen **chicken skin** from baking sheet; flip chicken. Transfer **green beans** to baking sheet. Season with **salt** and **pepper**. Continue to broil on center oven rack until chicken skin is golden and crispy and cooked through, and beans are tender, 8-12 minutes. Transfer to a serving platter.



5. Make gremolata

Meanwhile, coarsely chop **almonds**. Pick **dill fronds and parsley leaves** from stems; discard stems and coarsely chop fronds and leaves. In a small bowl, stir to combine **lemon zest**, chopped dill and parsley, almonds, and **remaining garlic**. Season to taste with **salt** and **pepper**. Stir **1 tablespoon butter** into **couscous**.



6. Make dressing & serve

Whisk **1 tablespoon oil** into **lemon juice**, and season to taste with **salt** and **pepper**. Spoon **lemon dressing** over **green beans** and **chicken**, tossing to combine. Serve **chicken**, **green beans**, and **any pan sauce** with **couscous** and **gremolata** alongside. Enjoy!