



Pan-Roasted Chicken Thighs & Green Beans

with Almond Gremolata & Israeli Couscous

We've taken juicy, 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.



30-40min



2 Servings

What we send

- garlic
- ½ lb green beans
- 1 lemon
- 3 oz Israeli couscous ¹
- 1 pkt chicken broth concentrate
- 1 lb boneless, skinless chicken thighs
- 1 oz salted almonds ¹⁵
- ¼ oz fresh dill
- ¼ oz fresh parsley

What you need

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

Tools

- microplane or grater
- small saucepan
- rimmed baking sheet

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

Nutrition per serving

Calories 880kcal, Fat 56g, Carbs 45g, Proteins 55g



1. Prep ingredients

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



4. Add green beans

Flip chicken then transfer **green beans** to baking sheet. Season with **salt** and **pepper**. Continue to broil on center oven rack until chicken is cooked through and reaches 165° internally, and beans are tender, 8-10 minutes. Transfer to a serving platter.



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.



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**.



3. Broil chicken thighs

On a rimmed baking sheet, toss **chicken** with **1 tablespoon oil**. Season all over with **salt**, and **pepper**. Arrange chicken in an even layer. Broil on center oven rack until browned in spots, rotating baking sheet if necessary for even cooking, 8-10 minutes (watch closely as broilers vary).



6. Make dressing & serve

Whisk **1 tablespoon oil** into bowl with **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 drippings** with **couscous** and **gremolata** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**