



CREAMY LEMON BUTTER CHICKEN

with Mozzarella Zucchini Rounds and Scallion Couscous



HELLO

ISRAELI COUSCOUS

These tiny toasted pasta pieces become fluffy once cooked.

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 680**



Scallions



Zucchini



Tuscan Heat Spice



Panko Breadcrumbs
(Contains: Wheat)



Chicken Stock Concentrate



Lemon



Israeli Couscous
(Contains: Wheat)



Chicken Cutlets



Mozzarella Cheese
(Contains: Milk)



Sour Cream
(Contains: Milk)

START STRONG

If you're left with any toasty, cheesy crumbs around your zucchini rounds after broiling in step 5, don't toss them out! Instead, sprinkle them on top of your finished dish for extra crunch and deliciousness.

BUST OUT

- Zester
- Small pot
- Baking sheet
- Kosher salt
- Paper towels
- Black pepper
- Large pan
- Olive oil (2 tsp | 2 tsp)
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Scallions **2 | 4**
- Lemon **1 | 2**
- Zucchini **1 | 2**
- Tuscan Heat Spice **1 TBSP | 2 TBSP**
- Chicken Cutlets* **10 oz | 20 oz**
- Israeli Couscous **½ Cup | 1 Cup**
- Panko Breadcrumbs **¼ Cup | ½ Cup**
- Mozzarella Cheese **½ Cup | 1 Cup**
- Chicken Stock Concentrate **1 | 2**
- Sour Cream **2 TBSP | 4 TBSP**

* Chicken is fully cooked when internal temperature reaches 165 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens. Zest and halve **lemon** (halve both lemons for 4 servings). Trim and cut **zucchini** into 1/3-inch-thick rounds.



4 MAKE SCALLION COUSCOUS

Heat a drizzle of **oil** in a small, lidded pot over medium-high heat. Add **scallion whites**; cook until softened, about 1 minute. Add **couscous**; stir until toasted, about 30 seconds. Add **¾ cup water** (1½ cups for 4 servings) and a pinch of **salt**. Cover and bring mixture to a boil. Once boiling, reduce heat to low. Cook until water has absorbed and couscous is tender, 6-8 minutes. Turn off heat; keep covered until ready to serve.



2 ROAST ZUCCHINI

Toss **zucchini** on a baking sheet with a large drizzle of **olive oil**, half the **Tuscan Heat Spice**, **salt**, and **pepper**. Roast on top rack until golden brown and tender, about 15 minutes.



5 BROIL ZUCCHINI AND MAKE SAUCE

Once **zucchini** is tender, remove from oven and preheat broiler to high. Sprinkle zucchini with **panko** and **mozzarella**. Broil on top rack until browned and crispy, 2-5 minutes. (**TIP:** Watch carefully for any burning.) Return pan used for chicken to medium heat. Add **stock concentrate**, **¼ cup water** (½ cup for 4 servings), and **lemon juice** to taste. Simmer until slightly reduced, 1-2 minutes. Stir in **sour cream**, **1 TBSP butter** (2 TBSP for 4), and any **resting juices** from chicken. Season with **salt** and **pepper**.



3 COOK CHICKEN

Meanwhile, pat **chicken** dry with paper towels; season with **salt**, **pepper**, and remaining **Tuscan Heat Spice**. Heat a large drizzle of **oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. Turn off heat; transfer chicken to a plate. Wipe out pan.



6 FINISH AND SERVE

Add **1 TBSP butter** (2 TBSP for 4 servings), half the **lemon zest**, juice from half the **lemon** (whole lemon for 4), half the **scallion greens**, **salt**, and **pepper** to pot with **couscous**; stir to combine. (**TIP:** If couscous seems dry, add a splash of water.) Divide couscous, **chicken**, and **zucchini** between plates. Spoon **sauce** over chicken. Top with remaining **scallion greens** and **lemon zest**.

TAKE TWO

Can't get enough of the creamy lemon sauce? Try making it again for drizzling over pork chops.

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