

INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz Chicken Cutlets



1 Clove | 2 Cloves Garlic



¼ oz | ¼ oz



3 oz | 6 oz Carrot



2.5 oz | 5 oz Celery



1 | 2 Lemon



2 4

Scallions

2.5 oz | 5 oz Israeli Couscous Contains: Wheat



3 | 6 Chicken Stock Concentrates





ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

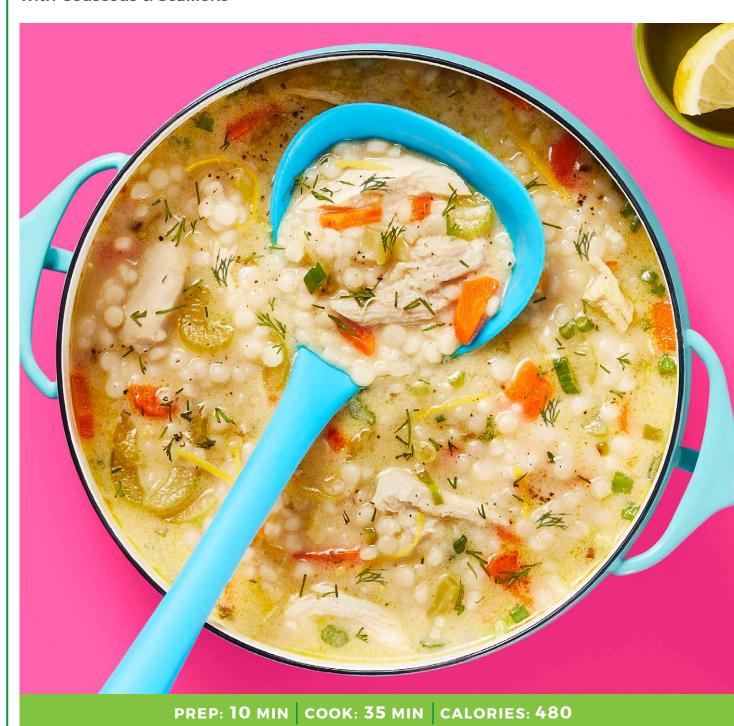
HELLO

CRÈME FRAÎCHE

A silky, buttery cream that's perfect in sauces

ONE-POT CREAMY LEMON-DILL CHICKEN SOUP

with Couscous & Scallions





GO GREEN

Why separate the scallion whites from the greens? The whites are better for cooking, while the greens are better for topping.

BUST OUT

- Large pot
- Peeler
- Strainer
- Zester
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

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1 POACH CHICKEN

- Place chicken* in a large pot with enough salted water to cover by
 2 inches. Cover and bring to a boil; cook until mostly cooked through,
 5-8 minutes (it'll finish cooking later).
- Turn off heat. Drain and transfer chicken to a cutting board; wipe out pot.



2 PREP

- While chicken cooks, wash and dry produce.
- Peel, trim, and halve carrot lengthwise; thinly slice into half-moons. Halve celery lengthwise; thinly slice crosswise. Peel and mince or grate garlic. Trim and thinly slice scallions, separating whites from greens. Zest and quarter lemon. Pick and finely chop fronds from dill.



3 COOK VEGGIES

- Heat a drizzle of oil in pot used for chicken over medium-high heat. Add carrot, celery, a big pinch of salt, and pepper. Cook, stirring occasionally, until veggies are lightly browned and slightly softened, 3-5 minutes.
- Add **garlic** and **scallion whites**; cook, stirring, until fragrant, 1 minute.



4 COOK COUSCOUS

 Stir in 3½ cups of water (6 cups for 4 servings), couscous, and stock concentrates, scraping any browned bits from bottom of pot. Cover and bring to a boil, then immediately reduce heat to a low simmer. Cook, covered, until couscous is tender, 7-9 minutes.



5 FINISH SOUP

- Once chicken is cool enough to handle, using two forks, shred into bite-size pieces. Return chicken to pot with couscous (add chicken even if couscous is not done); cook until chicken is cooked through, 2-3 minutes. Remove pot from heat.
- Stir in scallion greens, crème fraîche, lemon zest, and juice from half the lemon (whole lemon for 4 servings).
 Season generously with salt (start with 1 tsp, then taste and add more from there if desired) and pepper.



6 SERVE

 Divide soup between bowls; squeeze juice from remaining lemon over top to taste and garnish with dill. Serve with any remaining lemon wedges on the side.