



# APRICOT, ALMOND & CHICKPEA TAGINE

with Zucchini, Basmati Rice & Chermoula

HALL OF FAME

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Yellow Onion



¼ oz | ¼ oz  
Cilantro



1 Clove | 2 Cloves  
Garlic



1 | 1  
Lemon



1 | 1  
Jalapeño



1 | 2  
Zucchini



13.4 oz | 26.8 oz  
Chickpeas



½ Cup | 1 Cup  
Basmati Rice



2 | 4  
Veggie Stock  
Concentrates



4 TBSP | 8 TBSP  
Sour Cream  
Contains: Milk



1 TBSP | 2 TBSP  
Tunisian Spice  
Blend



½ oz | 1 oz  
Sliced Almonds  
Contains: Tree Nuts



1 oz | 2 oz  
Dried Apricots



1 tsp | 1 tsp  
Hot Sauce

## HELLO

### HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 950



## THE RICE IS RIGHT

Fluffing rice right before serving is a simple (but essential!) step. Why go through the trouble? A fork helps make sure each grain keeps its individual texture, yielding light and tender results.

## BUST OUT

- Zester
- Strainer
- Paper towels
- Small pot
- 2 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Olive oil (3 TBSP | 4 TBSP)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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## 1 PREP

- **Wash and dry all produce.**
- Halve, peel, and dice **onion**. Mince **cilantro**. Peel and mince or grate **garlic**. Zest and halve **lemon**. Mince **jalapeño**, removing ribs and seeds for less heat. Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Drain and rinse **chickpeas**; pat dry with paper towels.



## 4 COOK VEGGIES

- Heat a **large drizzle of olive oil** in a large pan over medium-high heat. Add **zucchini** and **remaining onion**. Cook, stirring, until softened and lightly browned, 5-7 minutes (**7-10 minutes for 4 servings**).
- Add **Tunisian Spice**, **remaining garlic**, and a **big pinch of salt**. Cook, stirring, until fragrant, 1-2 minutes.



## 2 COOK RICE

- Heat a **drizzle of olive oil** in a small pot over medium-high heat. Add **¼ of the onion**; cook, stirring, until just softened, 2-3 minutes.
- Stir in **rice**, **¾ cup water (1½ cups for 4 servings)**, **half the stock concentrates** (you'll use the rest later), and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



## 5 SIMMER TAGINE

- Pour **½ cup water (¾ cup for 4 servings)** and **remaining stock concentrates** into pan.
- Stir in **chickpeas** and bring to a low simmer. Cook until liquid is slightly reduced, 1-2 minutes.
- Reduce heat to low; stir in **1 TBSP butter (2 TBSP for 4)** until melted. Season with **salt** and **pepper**.



## 3 MIX CHERMOULA & SOUR CREAM

- While rice cooks, in a small bowl, combine **cilantro**, **2 TBSP olive oil (3 TBSP for 4 servings)**, a **pinch of garlic**, **salt**, and **pepper**. Add **lemon juice** to taste and as much **jalapeño** as you like. Taste and add more garlic if desired.
- In a separate small bowl, combine **sour cream**, a **pinch of salt**, and as much **lemon zest** as you like. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



## 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)**. Season with **salt** and **pepper**.
- Divide rice between plates and top with **tagine**, **almonds**, and **apricots**. (**TIP: Toast almonds before adding if you like.**) Drizzle with **lemon cream** and **chermoula**. Drizzle with **hot sauce** if desired. Cut any **remaining lemon** into wedges; serve on the side.