



CHICKEN AND CRANBERRY CURRANT PAN SAUCE

with Scallion Couscous and Zucchini



HELLO

ISRAELI COUSCOUS

This tiny toasted pasta becomes fluffy once cooked.

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 650



Scallions



Israeli Couscous
(Contains: Wheat)



Dried Cranberries



Currant Jam



Zucchini



Chicken Breasts



Chicken Stock Concentrate

START STRONG

If the currant jam doesn't immediately dissolve when you add it to the pan, break up any clumps into smaller pieces. Eventually, they'll melt into a sweet and sticky sauce.

BUST OUT

- Small pot
- Baking sheet
- Paper towels
- Large pan
- Small bowl
- Vegetable oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

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

- Scallions **2 | 4**
- Zucchini **1 | 2**
- Israeli Couscous **½ Cup | 1 Cup**
- Chicken Breasts* **12 oz | 24 oz**
- Chicken Stock Concentrate **1 | 2**
- Currant Jam **2 TBSP | 4 TBSP**
- Dried Cranberries **1 oz | 2 oz**

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

WINE CLUB

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1 PREP

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens. Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons.



4 COOK CHICKEN

Pat **chicken** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 5-7 minutes per side. (**TIP:** If chicken browns too quickly, reduce heat to medium.) Turn off heat; transfer to a plate. Wipe out pan.



2 COOK COUSCOUS

Heat a drizzle of **oil** in a small pot over medium-high heat. Add **scallion whites** and cook until softened, 30 seconds to 1 minute. Add **couscous** and a pinch of **salt** and **pepper**. Cook, stirring, until toasted, 2-3 minutes. Add **¾ cup water** (1½ cups for 4 servings) and bring to a boil. Once boiling, cover and reduce heat to low. Cook until tender, 6-8 minutes. Keep covered until ready to serve.



5 MAKE SAUCE

In a small bowl, combine **stock concentrate**, **jam**, and **2 TBSP water** (3 TBSP for 4 servings). Heat a drizzle of **oil** in same pan over medium heat. Add **cranberries** and cook, stirring, until slightly softened, 1-2 minutes. Add **stock mixture**. Bring to a simmer and cook until thickened, 1-2 minutes. Turn off heat; stir in **1 TBSP butter** until melted. Add **chicken** and turn to coat in sauce.



3 ROAST ZUCCHINI

Toss **zucchini** on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Roast, tossing halfway through, until browned and tender, 14-16 minutes. Remove from oven; cover until ready to serve.



6 FINISH AND SERVE

Fluff **couscous** with a fork, then stir in **1 TBSP butter** (2 TBSP for 4 servings) and half the **scallion greens**. Season with **salt** and **pepper**. Divide **couscous**, **zucchini**, and **chicken** between plates. Top chicken with any remaining **sauce**. Garnish with remaining scallion greens.

JAM OUT

Try making this sweet sauce again with pork chops.

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