



CREAMY LEMON BUTTER CHICKEN

with Mozzarella Zucchini Rounds & Scallion Couscous



HELLO

ISRAELI COUSCOUS

These tiny toasted pasta pieces become fluffy once cooked.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 690



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

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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 slice **zucchini** into ⅓-inch-thick rounds.



4 MAKE SCALLION COUSCOUS

Heat a drizzle of **oil** in a small pot over medium-high heat. Add **scallion whites**; cook until softened, 1-2 minutes. Add **couscous**; stir until toasted, 30 seconds. Add ¾ **cup water** (1½ cups for 4 servings) and a pinch of **salt**. Cover and bring to a boil. Once boiling, reduce heat to low. Cook until water has absorbed and couscous is tender, 6-8 minutes. Keep covered off heat 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** (you'll use the rest later), **salt**, and **pepper**. Roast on top rack until golden brown and tender, 14-16 minutes.



5 BROIL ZUCCHINI & MAKE SAUCE

Once **zucchini** is tender, remove from oven. Heat broiler to high or oven to 500 degrees. Sprinkle zucchini with **panko** and **mozzarella**. Broil or bake until browned and crispy, 2-5 minutes. (**TIP:** Watch carefully to avoid burning.) Heat pan used for chicken over medium heat. Add **stock concentrate**, ¼ **cup water** (⅓ 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**. Turn off heat.

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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 & 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 and serve.

ON REPEAT

Can't get enough of the cheesy panko topping? Try it again with roasted Brussels sprouts.

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