



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: 710**



Scallions



Zucchini



Tuscan Heat Spice



Panko Breadcrumbs
(Contains: Wheat)



Chicken Stock Concentrates



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

INGREDIENTS

Ingredient 2-person | 4-person

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

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



1 PREP

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Trim and slice **zucchini** into ½-inch-thick rounds. Trim and thinly slice **scallions**, separating whites from greens. Zest and halve **lemon** (for 4 servings, zest 1 lemon and halve both).



4 MAKE SCALLION COUSCOUS

While chicken cooks, heat a drizzle of **oil** in a small pot over medium-high heat. Add **scallion whites**; cook until softened, 1 minute. Add **couscous**; stir until toasted, 30 seconds. Add **¾ cup water** (1½ cups for 4 servings), half the **stock concentrates** (you'll use the rest in the next step), and a pinch of **salt**. Cover and bring to a boil. Once boiling, reduce heat to low. Cook until 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 in the next step), **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 sheet from oven. Heat broiler to high. Sprinkle zucchini with **panko** and **mozzarella**. Broil until browned and crispy, 2-5 minutes. (**TIP:** Watch carefully to avoid burning.) Heat pan used for chicken over medium-high heat. Add remaining **stock concentrates**, **¼ cup water** (½ cup for 4 servings), and a squeeze of **lemon juice** to taste. Simmer until slightly reduced, 2-3 minutes. Stir in **sour cream** and **1 TBSP butter** (2 TBSP for 4). Season with **salt** and **pepper**. Turn off heat.



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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