



TURKISH-SPICED CHICKEN IN APRICOT PAN SAUCE

with Lemon Almond Rice & Harissa-Roasted Carrots

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



2 | 2
Scallions



1 | 1
Lemon



1 TBSP | 1 TBSP
Harissa Powder



½ oz | 1 oz
Almonds
Contains: Tree Nuts



½ Cup | 1 Cup
Basmati Rice



10 oz | 20 oz
Chicken Cutlets



1 TBSP | 1 TBSP
Turkish Spice Blend



2 TBSP | 4 TBSP
Apricot Jam



1 | 2
Chicken Stock Concentrate

HELLO

TURKISH SPICE

This blend of cumin, garlic powder, coriander, allspice, and chili flakes adds earthy, warming depth and a touch of heat to chicken.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 730



GO NUTS

There's no need to add oil to your pot before toasting the almonds in step 3—the heat brings out their natural oils for crunchier texture and deep, roasty flavor. Pro tip: Nuts can burn quickly, so keep a close eye on them and stir often for perfectly golden results.

BUST OUT

- Peeler
- Zester
- Baking sheet
- Small pot
- Small bowl
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (1 tsp | 1 tsp)
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)
Contains: Milk

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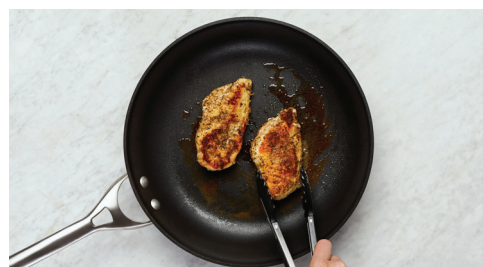
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* Chicken is fully cooked when internal temperature reaches 165°.



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Trim, peel, and cut **carrots** into sticks (like fries; ours were 3 inches long and ½ inch thick). Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lemon**.



4 COOK CHICKEN

- While rice cooks, pat **chicken*** dry with paper towels; season all over with **half the Turkish Spice (all for 4 servings), salt, and pepper.**
- Heat a **drizzle of olive 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 to rest. Wipe out pan.



2 ROAST CARROTS

- Toss **carrots** on a baking sheet with a **drizzle of oil, ¼ tsp harissa powder (½ tsp for 4 servings), and a big pinch of salt and pepper.** (Be sure to measure the harissa powder—we sent more.) **TIP: For easy cleanup, line your baking sheet with foil or parchment paper before adding the carrots.**
- Roast on top rack until lightly browned and tender, 15-20 minutes. **TIP: Give the carrots a taste after roasting and add a pinch more harissa powder if you like things spicy.**



5 MAKE SAUCE

- Heat another **drizzle of olive oil** in same pan over medium heat. Add **remaining scallion whites**; cook, stirring, until softened, 1 minute.
- Stir in **jam, stock concentrate, ¼ cup water (½ cup for 4 servings), and a squeeze of lemon juice.** Simmer until thickened, 2-3 minutes more.
- Turn off heat; stir in **1 TBSP butter (2 TBSP for 4)** until melted. Taste and season with **salt and pepper.** **TIP: Stir in a splash more water if sauce seems thick.**



3 TOAST NUTS & COOK RICE

- Meanwhile, heat a small, dry pot over medium-high heat. Add **almonds** and cook, stirring occasionally, until lightly toasted, 2-4 minutes. Turn off heat; transfer to a small bowl. Wipe out pot.
- Melt **1 TBSP butter** in same pot over medium-high heat. Add **half the scallion whites** and cook, stirring occasionally, until softened, 1 minute.
- Stir in **rice and ¾ cup water (1½ cups for 4 servings)**; season with **salt.** Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in toasted **almonds** and **lemon zest** to taste. Season with **salt and pepper.**
- Divide **chicken, rice, and carrots** between plates. Spoon **sauce** over chicken. Garnish with **scallion greens** and serve with **remaining lemon wedges** on the side.