















# MOROCCAN CHICKEN SAUSAGE TAGINE

with Dried Apricots and Chickpeas over Couscous



**HELLO TAGINE**  
 A quick-cooking stew with major slow-cooked flavor.

**PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 950**

- |  |  |   |  |  |  |   |
|--|--|---|--|--|--|---|
| <br>Shallots | <br>Carrots       | <br>Dried Apricots | <br>Lemons    | <br>Couscous<br>(Contains: Wheat) | <br>Italian Chicken Sausage Mix | <br>Sour Cream<br>(Contains: Milk) |
| <br>Garlic    | <br>Roma Tomatoes | <br>Cilantro       | <br>Chickpeas | <br>Chicken Stock Concentrates    | <br>Turkish Spice Blend         | <br>Hot Sauce                      |

## START STRONG



A tip on knife techniques: to *mince* is to cut an item into the finest pieces you can. To *dice* is to make cubes. To *slice* means long, thin cuts. And to *chop* is to repeatedly cut into smaller pieces.

## BUST OUT

- Peeler
- Strainer
- Small pot
- Large pan
- 2 Small bowls
- Vegetable oil (2 TBSP)

## INGREDIENTS

Ingredient 4-person

• Shallots	2
• Garlic	4 Cloves
• Carrots	4
• Roma Tomatoes	2
• Dried Apricots	2 oz
• Cilantro	½ oz
• Chickpeas	26.8 oz
• Lemons	2
• Chicken Stock Concentrates	4
• Couscous	1 Cup
• Italian Chicken Sausage Mix	18 oz
• Turkish Spice Blend 	2 TBSP
• Sour Cream	4 TBSP
• Hot Sauce 	2 tsp

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)







## 1 PREP

Wash and dry all produce. Halve, peel, and mince **shallots**. Mince or grate **garlic**. Peel **carrots**, then thinly slice on an angle. Dice **tomatoes**. Roughly chop **apricots**. Finely chop **cilantro**. Drain and rinse **chickpeas**. Cut **lemons** into quarters.



## 4 COOK CHICKPEAS AND VEGGIES

Heat a large drizzle of **oil** in same pan over medium-high heat. Add **carrots** and **chickpeas**. Cook until veggies soften and begin to brown, about 5 minutes. Add a big pinch of **salt** and all of the remaining **shallots, garlic, and Turkish Spice**. Cook, stirring, until fragrant, about 2 minutes. Meanwhile, stir together  $\frac{2}{3}$  **cup water** and remaining **stock concentrates** in a small bowl.



## 2 COOK COUSCOUS

Heat a large drizzle of **oil** in a small pot over medium-high heat. Add half the **shallots** and half the **garlic**. Cook, stirring, until just softened, 1-3 minutes. Stir in  $1\frac{1}{2}$  **cups water**, **2 stock concentrates**, and a pinch of **salt**. Bring to a boil, then add **couscous**. Cover, remove from heat, and set aside.



## 5 SIMMER TAGINE AND MAKE CREMA

Pour **stock mixture** into pan. Stir in **sausage** and **tomatoes**. Bring to a gentle simmer, then cover pan. (**TIP:** Use a piece of aluminum foil to cover your pan if it doesn't have a lid.) Cook until liquid is slightly reduced, 2-3 minutes. Meanwhile, in another small bowl, mix **sour cream, hot sauce** (to taste), and a pinch of **salt**. Add **water** 1 tsp at a time until mixture has a drizzling consistency.



## 3 COOK SAUSAGE

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **sausage** and half the **Turkish Spice**, breaking up meat into pieces. Cook, stirring occasionally, until browned and cooked through, 5-7 minutes. Remove from pan and set aside.



## 6 FINISH AND SERVE

Fluff **couscous** with a fork, then stir in **2 TBSP butter**, a squeeze or two of **lemon**, and half the **cilantro**. Season with **salt** and **pepper**. Divide between plates. Top with **tagine**. Drizzle with **crema**. Garnish with **apricots** and remaining **cilantro**. Serve with remaining **lemon quarters** on the side for squeezing over.

## FRESH TALK

Besides apricots, what other dried fruits do you like?

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | [hello@hellofresh.com](mailto:hello@hellofresh.com)