



Moroccan Spiced Chicken

with Zucchini, Herby Rice and Lemony Yogurt

30 Minutes



Chicken Breasts



Basmati Rice



Zucchini



Lemon



Chicken Broth Concentrate



Moroccan Spice Blend



Greek Yogurt



Parsley

HELLO YOGURT MARINADE

Yogurt is the perfect marinade as it helps to tenderize chicken!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring cups & spoons, zester, medium pot, large bowl, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts	2	4
Basmati Rice	¾ cup	1 ½ cup
Zucchini	400 g	800 g
Lemon	1	1
Chicken Broth Concentrate	1	2
Moroccan Spice Blend	1 tbsp	2 tbsp
Greek Yogurt	100 g	200 g
Parsley	7 g	7 g
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep and make marinade

Add **1 ¼ cups water** (dbl for 4 ppl) and **broth concentrate** to a medium pot. Cover and bring to a boil over high heat. Cut the **zucchini** in half lengthwise, then into ½-inch thick half-moons. Roughly chop **parsley**. Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges. Stir together **half the yogurt** with the **lemon juice** in a small bowl. Season with **salt and pepper**. Set aside.



Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Cook, until golden-brown, 2-3 min per side. Transfer **chicken** to a baking sheet. Bake, in the **middle** of the oven, until **chicken** is cooked through, 10-12 min.** Carefully rinse and wipe pan clean.



Cook rice

Add **rice** to the pot of **boiling water**. Reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



Cook zucchini

Heat the same pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **zucchini**. Cook, stirring often, until tender-crisp, 4-5 min. Season with **salt and pepper**.



Marinate chicken

While **rice** cooks, stir together **Moroccan Spice Blend** and **remaining yogurt** in a large bowl. Pat **chicken** dry with paper towels, then season with **salt and pepper**. Add **chicken** to the large bowl with **yogurt marinade** and toss to combine. Set aside.



Finish and serve

Fluff **rice** with a fork, then stir in **lemon zest**, **half the parsley** and **1 tbsp butter** (dbl for 4 ppl). Season with **salt**. Thinly slice **chicken**. Divide **herby rice** between plates. Top with **zucchini** and **chicken**. Spoon **lemony yogurt** over **chicken** and sprinkle with **remaining parsley**. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!