



Quick Chermoula Chicken with Zhoug Couscous, Courgette and Yoghurt

Rapid 20 Minutes • Medium Spice • 1 of your 5 a day

12



Garlic Clove



Chicken Stock Paste



Couscous



Zhoug Style Paste



Diced Chicken Breast



Chermoula Spice Mix



Echalion Shallot



Courgette



Low Fat Natural Yoghurt



Lemon

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Garlic press, saucepan, lid, frying pan, zester and bowl.

Ingredients

	2P	3P	4P
Garlic Clove**	2	3	4
Water for the Couscous*	240ml	360ml	480ml
Chicken Stock Paste	10g	15g	20g
Couscous 13	120g	180g	240g
Zhoug Style Paste	1 sachet	1½ sachets	2 sachets
Diced Chicken Breast**	280g	420g	560g
Chermoula Spice Mix	2 pots	2 pots	4 pots
Echalion Shallot**	1	1	2
Courgette**	1	2	2
Lemon**	½	1	1
Low Fat Natural Yoghurt** 7)	75g	120g	150g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	435g	100g
Energy (kJ/kcal)	2315 /553	532 /127
Fat (g)	16.5	3.8
Sat. Fat (g)	3.0	0.7
Carbohydrate (g)	52.3	12.0
Sugars (g)	9.0	2.1
Protein (g)	47.0	10.8
Salt (g)	1.95	0.45

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Cook the Couscous

- Peel and grate the **garlic** (or use a garlic press).
- Pour the **water for the couscous** (see ingredients for amount), **chicken stock paste** and **garlic** into a saucepan and bring to the boil.
- When boiling, remove from the heat. Stir in the **couscous** and **zhoug style paste**.
- Pop a lid on the pan and leave to the side for 8-10 mins or until ready to serve.



Bring on the Veg

- When the **chicken** is cooked, transfer it to a bowl and pop your (now empty) frying pan back on medium heat with a drizzle of **oil** if the pan is dry. **IMPORTANT:** *The chicken is cooked when no longer pink in the middle.*
- Once hot, add the **courgette** and **shallot** to the pan. Season with a pinch of **salt** and **pepper**. Fry until softened, 3-4 mins.
- Add the **chicken** back into the pan, stir together with the **veg** and cook for 2 mins more.



Fry the Chicken

- Meanwhile, heat a drizzle of **oil** in a frying pan on high heat.
- Once hot, add the **chicken** and stir in the **chermoula spice mix** (add less if you don't like too much heat). Season with **salt** and **pepper**. **IMPORTANT:** *Wash your hands and equipment after handling raw chicken and its packaging.*
- Stir-fry until the **chicken** is browned and cooked through, 8-10 mins, stirring occasionally.



Build your Couscous

- Fluff up the **couscous** with a fork.
- Add the **couscous** to the **chicken** and **veg** pan and stir through with the **lemon zest** until combined.
- Taste and add **salt** and **pepper** if needed.



Get Prepped

- While the **chicken** cooks, halve, peel and thinly slice the **shallot**.
- Trim the **courgette**, then quarter lengthways. Chop into 1cm chunks.
- Zest and halve the **lemon** (see ingredients for amount).



Finish and Serve

- Spoon the **chermoula chicken and couscous** into bowls.
- Top with a dollop of **yoghurt**.
- Chop the remaining **lemon** into **wedges** and serve alongside.

Enjoy!