

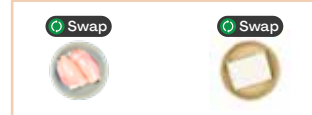


Zesty Garlic Chicken and Couscous Bowls with Tahini-Ranch Sauce

25 Minutes

Customized Protein **+** Add **↻** Swap or ***2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Chicken Thighs
280 g | 560 g

Tofu
1 | 2

Chicken Breasts
2 | 4

Couscous
½ cup | 1 cup

Tomato
1 | 2

Baby Spinach
56 g | 113 g

Tahini Sauce
1 tbsp | 2 tbsp

Mayonnaise
2 tbsp | 4 tbsp

Garlic, cloves
1 | 2

Lemon
1 | 2

Chives
7 g | 14 g

Zesty Garlic Blend
1 tbsp | 2 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. *Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

Pantry items | Unsalted butter, sugar, oil, salt, pepper

Cooking utensils | Measuring spoons, zester, medium pot, large bowl, small bowl, measuring cups, whisk, large non-stick pan, paper towels

1



Cook chicken

- Wash and dry all produce.
- **Garlic Guide for Step 4:**
 - Mild: ¼ tsp (¼ tsp)
 - Medium: ¼ tsp (½ tsp)
 - Extra: ½ tsp (1 tsp)

Swap | **Chicken Thighs**

Swap | **Tofu**

- Heat a large non-stick pan over medium heat.
- While the pan heats, pat **chicken** dry with paper towels. Season with **salt, pepper** and **half the Zesty Garlic Blend**.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**.
- Cook on one side until golden, 6-7 min. Flip, then cover and continue cooking until cooked through, 6-7 min. ** (**TIP:** If chicken begins to burn, reduce heat to medium-low.)

4



Make sauces

- Add **mayo**, **half the tahini sauce** (use all for 4 ppl), **half the chives**, **¼ tsp** (½ tsp) **sugar** and **garlic** to a small bowl. (**NOTE:** Reference garlic guide.) Season with **salt** and **pepper**, to taste, then stir to combine. (**NOTE:** This is your tahini-ranch sauce.)
- Add **2 tsp** (4 tsp) **lemon juice**, **¼ tsp** (½ tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine. (**NOTE:** This is your lemon dressing.)

2



Cook couscous

- Meanwhile, add **¾ cup** (1½ cups) **water**, **1 tbsp** (2 tbsp) **butter**, **½ tsp** (¼ tsp) **salt** and **remaining Zesty Garlic Blend** to a medium pot.
- Cover and bring to a boil over high heat.
- Once boiling, remove from heat, then add **couscous**. Stir to combine.
- Cover and let stand, 5 min.

3



Prep

- Meanwhile, cut **tomato** into ½-inch pieces.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Thinly slice **chives**.
- Peel, then mince or grate **garlic**.

5



Finish couscous and make salad

- Add **lemon zest** and **remaining chives** to the pot with **couscous**.
- Season with **salt** and **pepper** to taste, then fluff with a fork to combine.
- Add **spinach** and **tomatoes** to the large bowl with **lemon dressing**, then toss to coat.

6



Finish and serve

- Thinly slice **chicken**.
- Add **couscous** to the bowl with **salad**, then toss to combine.
- Divide **couscous salad** between bowls. Top with **chicken**.
- Drizzle with **tahini-ranch sauce**.
- Squeeze a **lemon wedge** over top, if desired.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

1 | Cook chicken thighs

Swap | **Chicken Thighs**

If you've opted to get **chicken thighs**, prepare, cook and plate them in the same way the recipe instructs you to prepare and cook the **chicken breasts**.

1 | Cook tofu

Swap | **Tofu**

If you've opted to get **tofu**, pat dry with paper towels. Cut in half, parallel to the cutting board. (**NOTE:** You will have 2 square tofu "steaks" per block.) Season, cook and plate in the same way the recipe instructs you to season, cook and plate the **chicken**. Reduce pan-frying time to 2-3 min per side.

† Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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



Issue with your meal? Scan the QR code to share your feedback.