

Seared Chicken & Creamy Couscous

with Olive & Raisin Sauce

PREP TIME: 10 minutes

COOK TIME: 25-35 minutes

SERVINGS: 2

This dish comes together with the complex flavors of a simple sauce. For the perfect balance of buttery, sweet, and tart, we're combining Castelvetrano olives with golden raisins and a bit of verjus, a vinegar-like juice pressed from young grapes. The sauce makes for a delicious topping for our chicken, served over delicately creamy, tomato-infused couscous (which gets refreshing pops of crunch from sautéed celery).



BLUE APRON WINE PAIRING:

Jon E Vino St. Laurent, 2015

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Ingredients



2
BONELESS,
SKINLESS
CHICKEN BREASTS



1/2 cup
COUSCOUS



3 stalks
CELERY



2 cloves
GARLIC

KNICK KNACKS:



1 oz
CASTELVETRANO
OLIVES



1 1/2 Tbsp
GOLDEN RAISINS



2 Tbsp
VERJUS BLANC



2 Tbsp
CRÈME FRAÎCHE



2 Tbsp
TOMATO PASTE



1/4 tsp
CRUSHED RED
PEPPER FLAKES



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1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Cut the celery crosswise into ½-inch-thick pieces.
- ☐ Peel and roughly chop the garlic.
- ☐ Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop.

2 Cook the couscous:

- ☐ In a medium pot, combine the **couscous** and ½ **cup of water**; season with salt and pepper. Heat to boiling on high.
- ☐ Once boiling, cover and remove from heat. Let stand 6 to 8 minutes, or until the water has been absorbed and the couscous is tender. Fluff the cooked couscous with a fork; season with salt and pepper to taste.



3 Cook the aromatics:

- ☐ While the couscous cooks, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **celery** and **half the garlic**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until softened and fragrant.
- ☐ Add the **tomato paste** and **up to ¾ of the red pepper flakes**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until dark red and fragrant.
- ☐ Add ¼ **cup of water**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly thickened and saucy. Turn off the heat.



4 Finish the couscous:

- ☐ Transfer the **cooked aromatics** to the pot of **cooked couscous**. Stir in the **crème fraîche**. Drizzle with olive oil and season with salt and pepper to taste. Set aside in a warm place.
- ☐ Rinse and wipe out the pan used to cook the aromatics.

5 Cook the chicken:

- ☐ Pat the **chicken** dry with paper towels. Season with salt and pepper on both sides.
- ☐ In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken and cook 4 to 6 minutes per side, or until browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate.



6 Make the sauce & plate your dish:

- ☐ To the pan of reserved fond, add the **olives**, **raisins**, **remaining garlic**, and **as much of the remaining red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook on medium-high, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- ☐ Add the **verjus** and ¼ **cup of water** (be careful, as the liquid may splatter). Cook, stirring frequently and scraping up any fond from the bottom of the pan, 30 seconds to 1 minute, or until thoroughly combined. Season with salt and pepper to taste. Turn off the heat.
- ☐ Divide the **finished couscous** and **cooked chicken** between 2 dishes. Top with the sauce. Enjoy!