

Shawarma-Spiced Chicken

with Garlic-Tomato Couscous, Labneh & Almonds

2 SERVINGS

20-30 MINS

 **Blue Apron**
blueapron.com



Ingredients*



10 oz Boneless Chicken Breast Pieces



1 Bell Pepper



¼ cup Labneh Cheese



1 Tbsp Shawarma Spice Blend¹



½ cup Yellow Couscous



4 oz Grape Tomatoes



2 Tbsps Tomato Paste



2 cloves Garlic



1 ½ Tbsps Golden Raisins



2 Tbsps Sliced Roasted Almonds



Serve with Blue Apron wine that has this symbol
blueapron.com/wine



11 - 14

PersonalPoints™
range per serving

Now your Points value is personalized to YOU! It could be between 11-14 Points. Scan the barcode to see yours!



Scan this barcode in your WW app to track PersonalPoints. Wine is not included in PersonalPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint per teaspoon) to coat your pan before heating.

To learn more about the (NEW!) WW PersonalPoints™ program, visit www.ww.com. The WW logo, PersonalPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

¹ Ground Coriander, Cumin Seeds, Garlic Powder, Smoked Sweet Paprika & Ground Turmeric
*Ingredients may be replaced and quantities may vary.

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Halve the **tomatoes**.
- Peel and roughly chop **2 cloves of garlic**.
- Cut off and discard the stem of the **pepper**. Have lengthwise; remove the ribs and seeds, then medium dice.



This recipe was designed for easier cleanup—no extra prep bowls needed!

2 Cook the couscous

- In a medium pot, combine the **couscous**, **halved tomatoes**, **chopped garlic**, **a big pinch of salt**, and **¾ cup of water**; heat to boiling on high.
- Once boiling, turn off the heat. Cover and let stand 6 to 8 minutes, or until the water has been absorbed and the couscous is tender.
- Fluff with a fork. Drizzle with **olive oil** and season with salt and pepper; stir to combine.



3 Start the chicken & pepper

- Meanwhile, pat the **chicken** dry with paper towels; place in a bowl. Season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Toss to coat.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned chicken** and **diced pepper** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.



4 Finish the chicken & serve your dish

- Add the **tomato paste**. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add the **raisins** and **½ cup of water** (carefully, as the liquid may splatter). Season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the sauce is slightly thickened and the chicken is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **cooked couscous** topped with the **finished chicken**, **labneh**, and **almonds**. Enjoy!

