

# Ras El Hanout-Spiced Chicken

with Zucchini & Saffron Couscous

**TIME:** 45-55 minutes

**SERVINGS:** 2

This North African-inspired dish gets dynamic flavor from two gourmet spices. Ras el hanout (a traditional blend from the region) adds warm, potent flavor to our roasted chicken. It's a perfect complement to fluffy, zucchini-studded couscous—cooked with saffron for sunny color and a touch of bittersweet flavor.



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## Ingredients



1  
HALF CHICKEN



1 cup  
YELLOW  
COUSCOUS



1  
ZUCCHINI



2 cloves  
GARLIC

## KNICK KNACKS:



1 pinch  
SAFFRON



1 Tbsp  
CAPERS



½ cup  
PLAIN GREEK  
YOGURT



1 ½ Tbsps  
GOLDEN RAISINS



1 Tbsp  
RAS EL HANOUT



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## 1 Roast the chicken:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Line a sheet pan with aluminum foil.
- ☐ Pat the **chicken** dry with paper towels. Place in a large bowl. Drizzle with olive oil and season with salt, pepper, and enough of the **ras el hanout** to coat (you may have extra); turn to coat. Transfer to the sheet pan, skin side up. Loosely cover with a large piece of aluminum foil.
- ☐ Roast 22 minutes, or until lightly browned. Carefully remove and discard the top piece of foil.
- ☐ Continue to roast 9 to 11 minutes, or until the chicken is browned and cooked through. (An instant-read thermometer inserted into the thickest part of the thigh should register 165°F.)
- ☐ Reserving any juices on the sheet pan, transfer the roasted chicken to a cutting board. Let rest at least 5 minutes.



## 2 Prepare the ingredients & season the yogurt:

- ☐ While the chicken roasts, wash and dry the fresh produce.
- ☐ Halve the **zucchini** lengthwise; cut crosswise into 1/4-inch-thick pieces.
- ☐ Peel and roughly chop the **garlic**.
- ☐ In a bowl, combine the **yogurt** and a drizzle of olive oil. Season with salt and pepper to taste.

## 3 Cook the couscous:

- ☐ Once the chicken has roasted about 20 minutes, in a medium saucepan, combine the **couscous**, **saffron**, and **1 cup of water**; season with salt and pepper. Heat to boiling on high.
- ☐ Once boiling, cover and turn off the 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. Cover to keep warm.



## 4 Cook the zucchini:

- ☐ 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 **sliced zucchini** in an even layer and cook, without stirring, 2 to 3 minutes, or until lightly browned.
- ☐ Add the **chopped garlic**, **capers**, and **raisins**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened. Turn off the heat and season with salt and pepper to taste.

## 5 Finish the couscous:

- ☐ While the chicken rests, add the **cooked zucchini** and a drizzle of olive oil to the saucepan of **cooked couscous**. Stir to combine; season with salt and pepper to taste.



## 6 Carve the chicken & serve your dish:

- ☐ Using a sharp, sturdy knife, cut along the leg of the **rested chicken** to separate the thigh and breast. Cut the breast in half crosswise through the bone (keeping the wing intact). Cut through the joint connecting the drumstick to the thigh.
- ☐ Serve the carved chicken with the **finished couscous**. Top with a drizzle of olive oil and any reserved juices from the sheet pan. Garnish with the **seasoned yogurt**. Enjoy!