

# Orange-Olive Chicken Thighs & Couscous

with Vegetables, Feta & Dates

2 SERVINGS | 30-40 MINS



 **Blue Apron**  
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## Ingredients

### Customized ingredients

 12 oz Boneless, Skinless Chicken Thighs 


### SWAPPED FOR:

 1 Pork Roast 

 1 bunch Mint

 1 1/2 oz Feta Cheese


 1 Tbsp Shawarma Spice Blend<sup>1</sup>


 1/2 cup Pearl Couscous

 1 Red Onion


 1 Navel Orange


 1 Tbsp Red Harissa Paste

 4 oz Sweet Peppers

 1 oz Castelvetro Olives

 1 oz Dried Medjool Dates

 2 Tbsps Sliced Roasted Almonds

 Serve with Blue Apron wine that has this symbol  
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<sup>1</sup> Ground Coriander, Cumin Seeds, Garlic Powder, Smoked Sweet Paprika & Ground Turmeric  
\*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

## 1 Prepare the marinade & marinate the chicken

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve the **orange** crosswise; squeeze the juice into a large bowl.
- Pit and roughly chop the **olives**.
- To the bowl of **orange juice**, add the **chopped olives, spice blend**, and **1 tablespoon of olive oil**; season with salt and pepper. Whisk to combine.
- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides. Add to the bowl of **marinade**; turn to coat. Set aside to marinate, turning occasionally, at least 10 minutes.



## CUSTOMIZED STEP 1 If you chose Pork Roast

- Follow the directions in Step 1, using the **pork** (instead of chicken).

## 2 Prepare the remaining ingredients

- Meanwhile, cut off and discard the stems of the **peppers**; remove the cores, then large dice.
- Halve and peel the **onion**; cut into  $\frac{1}{2}$ -inch-wide wedges, keeping the layers intact.
- Pit and roughly chop the **dates**.
- Pick the **mint** leaves off the stems.



## 3 Roast the chicken & vegetables

- Line a sheet pan with foil.
- Add the **diced peppers** and **onion wedges** to the foil. Drizzle with **olive oil** and season with salt and pepper; toss to coat and arrange in an even layer around the edges of the sheet pan.
- Add the **marinated chicken** (including the marinade) to the center of the sheet pan of **seasoned vegetables**.



## Step 3 continued:

- Roast 17 to 19 minutes, or until the vegetables are tender when pierced with a fork and the chicken is cooked through.\*
- Remove from the oven.

## CUSTOMIZED STEP 3 If you chose Pork Roast

- Line a sheet pan with foil.
- Place the **diced peppers** and **onion wedges** on the foil. Drizzle with **olive oil** and season with salt and pepper; toss to coat and arrange in an even layer around the edges of the sheet pan.
- Add the **marinated pork** (including the marinade) to the center of the sheet pan of **seasoned vegetables**.
- Roast 25 to 27 minutes for medium (the center may still be slightly pink), or until the pork is cooked to your desired degree of doneness\* and the vegetables are tender when pierced with a fork.
- Remove from the oven. Carefully transfer the **roasted pork** to a cutting board; let rest at least 5 minutes.
- Once rested, find the lines of muscle (or grain) on the pork; thinly slice crosswise against the grain.

## 4 Cook the couscous & serve your dish

- Meanwhile, add the **couscous** to the pot of boiling water and cook 5 to 7 minutes, or until tender. Turn off the heat.
- Drain thoroughly and rinse under warm water to prevent sticking.
- Return to the pot; add the **harissa paste** and **chopped dates**; season with salt and pepper. Stir to combine and cover to keep warm.
- Serve the **roasted chicken and vegetables** over the **finished couscous**. Drizzle with any remaining juices from the sheet pan. Garnish with the **mint leaves** (tearing just before adding), **feta** (crumbling before adding), and **almonds**. Enjoy!



## CUSTOMIZED STEP 4 If you chose Pork Roast

- Cook the couscous and serve your dish as directed with the **sliced pork and roasted vegetables** (instead of chicken).

\*The USDA recommends a minimum safe cooking temperature of 165°F for chicken and 145°F for pork.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC, New York, NY 10005

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