

# Romesco Chicken & Poblano Pepper

with Currant Couscous

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**  
blueapron.com



## Ingredients



10 oz Boneless Chicken Breast Pieces



1 Red Onion



3 Tbsps Romesco Sauce<sup>1</sup>



1 oz Castelvetrano Olives



½ cup Yellow Couscous



2 cloves Garlic



¼ cup Labneh Cheese



1 Poblano Pepper



2 Scallions



2 Tbsps Dried Currants



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)



**12 - 15** PersonalPoints<sup>™</sup>  
range per serving

Now your Points value is personalized to YOU! It could be between 12-15 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<sup>™</sup> program, visit [www.ww.com](https://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.

<sup>1</sup>. contains almonds



COOK ALONG WITH



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Pit and roughly chop the **olives**.
- Halve, peel, and thinly slice the **onion**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.
- In a large bowl, combine the **sliced onion** and **sliced pepper**.



## 2 Cook the couscous

- In a small pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **couscous, currants, a big pinch of salt**, and **¾ cup of water** (carefully, as the liquid may splatter); stir to combine. Heat to boiling on high.



## Step 2 continued:

- 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. Taste, then season with salt and pepper if desired. Cover to keep warm.

## 3 Cook the chicken & vegetables

- Meanwhile, pat the **chicken** dry with paper towels. Add to the bowl of **sliced onion and pepper**. Season with salt and pepper; stir to coat.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned chicken and vegetables** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **chopped olives**. Cook, stirring occasionally, 3 to 4 minutes, or until the vegetables are softened and the chicken is cooked through.
- Turn off the heat. Carefully stir in the **romesco sauce** until thoroughly combined. Taste, then season with salt and pepper if desired.



## 4 Season the labneh & serve your dish

- Meanwhile, season the **labneh** with salt and pepper.
- Serve the **cooked couscous** topped with the **cooked chicken and vegetables** and **seasoned labneh**. Garnish with the **sliced green tops of the scallions**. Enjoy!

