

Oven-Baked Chicken & Romesco Couscous

with Tomatoes, Currants & Labneh

2 or 4 SERVINGS

⌚ 25 MINS: 5 MINS ACTIVE
20 MINS INACTIVE

 **Blue Apron**
blueapron.com



Ingredients*



2 Boneless, Skinless Chicken Breasts or 4 for 4 servings



2 Tbsps Dried Currants or 4 Tbsps for 4 servings



3 Tbsps Romesco Sauce¹ or 6 Tbsps for 4 servings



½ cup Pearl Couscous or 1 cup for 4 servings



⅓ cup Mirepoix or ¾ cup for 4 servings



1 Tbsp Shawarma Spice Blend²



4 oz Grape Tomatoes or ½ lb for 4 servings



¼ cup Labneh Cheese



1 Single-Use Aluminum Tray or 2 for 4 servings



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!

If you customized this recipe, your PersonalPoints may differ from what's above.



Scan these barcodes in your WW app to track PersonalPoints. Wine is not included in PersonalPoints calculations.

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

¹ contains almonds ² Ground Coriander, Cumin Seeds, Garlic Powder, Smoked Sweet Paprika & Ground Turmeric
*Ingredients may be replaced and quantities may vary.

Hey, Chef! Try these WW pro-tips: Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. **Counting PersonalPoints?** Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint per teaspoon) to coat your pan before heating. To learn more about WW's Points program, visit ww.com.

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare the base

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **tomatoes**.
- In the tray *or among the two trays if you're cooking 4 servings*, combine the **tomatoes, couscous, romesco sauce, mirepoix, and currants**.
- Add **¼ cup of water** to the tray *or to each tray if you're cooking 4 servings*. Season with salt and pepper; stir to thoroughly combine.

2 Bake the tray & serve your dish

- Pat the **chicken** dry with paper towels. Season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- Arrange the **seasoned chicken** in an even layer on top of the **prepared base**.
- Tightly cover the tray with foil and bake 20 to 22 minutes, or until the couscous is tender and the chicken is cooked through.*
- Remove from the oven. Carefully remove the foil.
- Serve the **baked tray** topped with the **labneh**. Enjoy!



When you're finished, rinse and recycle the tray.

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

Did you love this meal?

Try our range of Fast & Easy options any time of day. Visit blueapron.com or the **Blue Apron app** to learn more.



BREAKFAST
Start your day off with delicious Add-ons.

LUNCH
Our Heat & Eat meals are ready in minutes.



DINNER
One-pan meals cut down on prep and cleaning.



DESSERT
Enjoy a sweet end to your day with Add-on options.



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. | Food safety handling information: 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

[f](#) [t](#) [@](#) Share your photos with #blueapron



091922, 2PRE1/2PRE23/WC15