

# Oven-Baked Chicken & Romesco Couscous

with Tomatoes, Currants & Labneh

4 SERVINGS

⌚ 25 MINS: 5 MINS ACTIVE  
20 MINS INACTIVE

 **Blue Apron**  
blueapron.com



## Ingredients\*

 4 Boneless, Skinless Chicken Breasts

 4 Tbsps Dried Currants


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

 1 cup Pearl Couscous

 ¾ cup Mirepoix

 1 Tbsp Shawarma Spice Blend<sup>2</sup>

 ½ lb Grape Tomatoes

 ¼ cup Labneh Cheese

 2 Single-Use Aluminum Trays



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



**9 - 12** PersonalPoints® range per serving

Now your Points value is personalized to YOU! It could be between 9-12 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](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    <sup>2</sup> Ground Coriander, Cumin Seeds, Garlic Powder, Smoked Sweet Paprika & Ground Turmeric  
\*Ingredients may be replaced and quantities may vary.

Learn more at [blueapron.com/pages/wellness](https://blueapron.com/pages/wellness)



**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](http://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**.
- Between the two trays, evenly divide the **tomatoes, couscous, romesco sauce, mirepoix, and currants**.
- Add **¼ cup of water** to each tray. Season with salt and pepper; stir to thoroughly combine.

## 2 Bake the trays & serve your dish

- Pat the **chicken** dry with paper towels. Season on both sides with salt, pepper, and the **spice blend**.
- Arrange the **seasoned chicken** in an even layer on top of the **prepared base**.
- Tightly cover the trays 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 trays** 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.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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