





Ingredients*

Customized ingredients



10 oz Boneless Chicken Breast Pieces 🔄



10 oz Tail-On Shrimp¹ 🕞



1 Red Onion



1/4 cup Labneh Cheese



½ cup Yellow Couscous



1 oz Sliced Roasted **Red Peppers**



1 Lemon



1 Tbsp Spanish Spice Blend²



1 clove Garlic



1 Poblano Pepper



2 Tbsps Dried Currants



Serve with Blue Apron wine that has this symbol blueapron.com/wine





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.

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

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

Hey, Chef! Try these WW pro-tips: Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Counting Personal Points? 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.

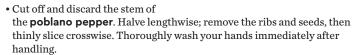
COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Halve, peel, and thinly slice the onion.
- Roughly chop the red peppers.
- Quarter and deseed the lemon.
- Peel 1 clove of garlic; using a zester or the small side of a box grater, finely grate into a paste.



• In a bowl, combine the labneh, the juice of 2 lemon wedges, 1 tablespoon of water, and as much of the garlic paste as you'd like. Season with salt and pepper.

2 Cook the couscous

- In a medium pot, combine the couscous, currants, and 3/4 cup of water; season with salt and pepper. Heat to boiling on high.
- 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. Add a drizzle of olive oil; fluff with a fork.



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

3 Cook the chicken & serve your dish

- Meanwhile, pat the chicken dry with paper towels; place in a bowl. Add the **sliced onion** and sliced poblano pepper. Season with salt, pepper, and enough of the spice blend to coat (you may have extra); toss to coat.
- In a large 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. Continue to cook, stirring occasionally, 3 to 4 minutes, or until the vegetables are softened and the chicken is browned and cooked through.
- Turn off the heat; stir in the chopped red peppers.
- Serve the cooked couscous topped with the cooked chicken and vegetables. Drizzle with the lemon labneh. Serve the remaining lemon wedges on the side. Enjoy!

CUSTOMIZED STEP 3 If you chose Shrimp

- Meanwhile, pat the **shrimp** dry with paper towels (remove the tails if desired); place in a bowl. Add the sliced onion and sliced poblano pepper. Season with salt, pepper, and enough of the spice blend to coat (you may have extra); toss to coat.
- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned shrimp and vegetables in an even layer. Cook, without stirring, 2 to 3 minutes, or until the shrimp are slightly opaque. Continue to cook, stirring occasionally, 1 to 2 minutes, or until the vegetables are softened and the shrimp are opaque and cooked through.
- Turn off the heat; stir in the chopped red peppers.
- Serve the cooked couscous topped with the cooked shrimp and vegetables. Drizzle with the lemon labneh. Serve the remaining **lemon wedges** on the side. Enjoy!

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