

Spanish-Spiced Chicken

with Currant Couscous,
Vegetables & Labneh

2 SERVINGS

20-30 MINS


 **Blue Apron**
blueapron.com



Ingredients*


Customized ingredients



10 oz Boneless
Chicken Breast
Pieces 

SWAPPED FOR:



10 oz Tail-On
Shrimp 



1 Red Onion



¼ 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



9 - 12

PersonalPoints™
range per serving

Now your Points value is personalized
to YOU! It could be between 9-12 Points.
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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.

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1. peeled & deveined 2. Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon
*Ingredients may be replaced and quantities may vary.

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.
- Cut off and discard the stem of the **poblano pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.
- 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 **¾ 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!