

Oven-Baked Chicken Thighs & Couscous

with Salsa Verde, Feta & Artichokes

2 SERVINGS

⌚ 30 MINS: 5 MINS ACTIVE
25 MINS INACTIVE

 **Blue Apron**
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Ingredients*



12 oz Boneless,
Skinless Chicken
Thighs



½ cup Pearl
Couscous



3 oz Baby Spinach



1 oz Sliced Roasted
Red Peppers



¼ cup Marinated
Artichoke Hearts



1 ½ oz Feta Cheese



⅓ cup Salsa Verde



1 Tbsp Weeknight
Hero Spice Blend¹



1 Single-Use
Aluminum Tray

If your tray was
not included,
use an 8×8- or
11×9-inch
baking dish.

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1. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the base

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **spinach**.
- In the tray (or baking dish), combine the **spinach**, **couscous**, **artichokes**, **peppers**, and **salsa verde**. Stir to combine.
- Add **¼ cup of water** to the tray. 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).
- Add 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 25 to 27 minutes if using a baking dish), 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 **cheese** (crumbling before adding). 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, sesame, and wheat.
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