

Shawarma Chicken & Couscous Bowl

with Marinated Vegetables & Honey-Tahini Sauce

2 SERVINGS

20-30 MINS

 **Blue Apron**
blueapron.com



Ingredients*



10 oz Boneless Chicken Breast Pieces



½ cup Pearl Couscous



1 Persian Cucumber



1 clove Garlic



4 oz Grape Tomatoes



1 oz Dried Medjool Dates



1 ½ oz Feta Cheese



2 Tbsps Apple Cider Vinegar



2 Tbsps Tahini



2 tsp Honey



1 Tbsp Shawarma Spice Blend¹



15

Points® value per serving



Scan this barcode in your WW app to track Points. Wine is not included in Points as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 Points) instead of olive oil (1 Point per teaspoon) to coat your pan before heating.

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

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

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the sauce

- Remove the **honey** from the refrigerator to bring to room temperature.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve the **cucumber** lengthwise; thinly slice crosswise.
- Halve the **tomatoes**.
- 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 **sliced cucumber**, **halved tomatoes**, **half the vinegar**, **1 tablespoon of olive oil**, and **as much of the garlic paste as you'd like**; season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes.
- Pit and roughly chop the **dates**.
- In a bowl, whisk together the **tahini**, **honey** (kneading the packet before opening), **remaining vinegar**, **1 tablespoon of olive oil**, and **1 tablespoon of water**; season with salt and pepper.



2 Cook the couscous

- Add the **couscous** to the pot of boiling water. Cook, uncovered, 5 to 7 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.



3 Cook the chicken

- Meanwhile, pat the **chicken** dry with paper towels; place in a bowl. Season with salt, pepper, and enough of the **spice blend** to coat (you may have extra); toss to coat.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned chicken 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 browned and cooked through.
- Turn off the heat.



4 Finish the couscous & serve your dish

- To the pot of **cooked couscous**, add the **chopped dates**, **cheese** (crumbling before adding), and a drizzle of **olive oil**; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **finished couscous** topped with the **cooked chicken** and **marinated vegetables** (including any liquid). Drizzle with the **sauce**. Enjoy!

