

Oven-Baked Chicken Thighs & Couscous

with Salsa Verde, Feta & Artichokes

4 SERVINGS

⌚ 30 MINS: 5 MINS ACTIVE
25 MINS INACTIVE

 **Blue Apron**
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Ingredients*



24 oz Boneless, Skinless Chicken Thighs



1 cup Pearl Couscous



6 oz Baby Spinach



2 oz Sliced Roasted Red Peppers



½ cup Marinated Artichoke Hearts



3 oz Feta Cheese



⅔ cup Salsa Verde



1 Tbsp Weeknight Hero Spice Blend¹



2 Single-Use Aluminum Trays

If your trays were not included, use two 8×8- or 11×9-inch baking dishes.



18 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 Points[™] value 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. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.

Hey, Chef! Try these WW pro-tips: Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. **Counting Points™?** Choose nonstick cooking spray (0 Points™) instead of olive oil (1 Points™ value 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 & make the base

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **spinach**.
- Between the two trays (or baking dishes), evenly divide the **spinach, couscous, artichokes, peppers, and salsa verde**. Stir to combine.
- 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**.
- Add 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 25 to 27 minutes if using baking dishes), 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 **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, and wheat.

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