

Romesco Chicken & Poblano Pepper

with Currant Couscous & Labneh

4 SERVINGS

⌚ 30-40 MINS


 **Blue Apron**
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Ingredients*


Customized ingredients



20 oz Boneless Chicken Breast Pieces 

SWAPPED FOR:



20 oz Shrimp¹ 



1 cup Yellow Couscous



2 Poblano Peppers



2 Red Onions



4 cloves Garlic



4 Scallions



2 oz Pitted Castelvetrano Olives



4 Tbsps Dried Currants



½ cup Labneh Cheese



6 Tbsps Romesco Sauce²

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1. peeled & deveined 2. contains almonds
*Ingredients may be replaced and quantities may vary.

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1 Prepare the ingredients

- Wash and dry the fresh produce.
- Peel and roughly chop **4 cloves of garlic**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve, peel, and thinly slice the **onions**.
- Roughly chop the **olives**.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.



2 Cook the couscous

- In a medium pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **couscous**, **currants**, a **big pinch of salt**, and **1½ cups of water** (carefully, as the liquid may splatter); stir to combine. 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.
- Fluff with a fork. Taste, then season with salt and pepper if desired.



3 Cook the chicken

- Meanwhile, pat the **chicken** dry with paper towels; season with salt and pepper.
- In a large 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.
- Leaving any browned bits (or fond) in the pan, transfer to a plate. Cover with foil to keep warm.



CUSTOMIZED STEP 3 If you chose Shrimp

- Meanwhile, pat the **shrimp** dry with paper towels; season with salt and pepper.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 3 to 5 minutes, or until opaque and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate. Cover with foil to keep warm.

4 Cook the vegetables & finish the chicken

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onions** and **sliced peppers** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned; season with salt and pepper.
- Continue to cook, stirring occasionally, 4 to 5 minutes, or until softened.
- Turn off the heat. Add the **cooked chicken**, **chopped olives**, and **romesco sauce**. Stir to combine.



CUSTOMIZED STEP 4 If you chose Shrimp

- Follow the directions in Step 4, using the **cooked shrimp**.

5 Season the labneh & serve your dish

- Meanwhile, season the **labneh** with salt and pepper.
- Serve the **cooked couscous** topped with the **finished chicken and vegetables** and **seasoned labneh**. Garnish with the **sliced green tops of the scallions**. Enjoy!



CUSTOMIZED STEP 5 If you chose Shrimp

- Season the labneh and serve your dish as directed with the **finished shrimp and vegetables**.

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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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