





Ingredients*

Customized ingredients



20 oz Boneless Chicken Breast Pieces 🔄



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



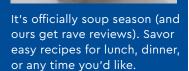
½ cup Labneh Cheese



6 Tbsps Romesco Sauce²



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^{*}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.



- 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 ${\bf shrimp}$ 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.

