

# **INGREDIENTS**

2 PERSON | 4 PERSON





¼ Cup | ½ Cup Panko Breadcrumbs



10 oz | 20 oz

Chicken Cutlets



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



Israeli Couscous Contains: Wheat



Lemon

1 TBSP | 2 TBSP Tuscan Heat

Spice

Chicken Stock Concentrates



1½ TBSP | 3 TBSP Sour Cream Contains: Milk



ANY ISSUES WITH YOUR ORDER? THERE TOO. SCAN HERE TO GET HELP!



# **HelloCustom**

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.

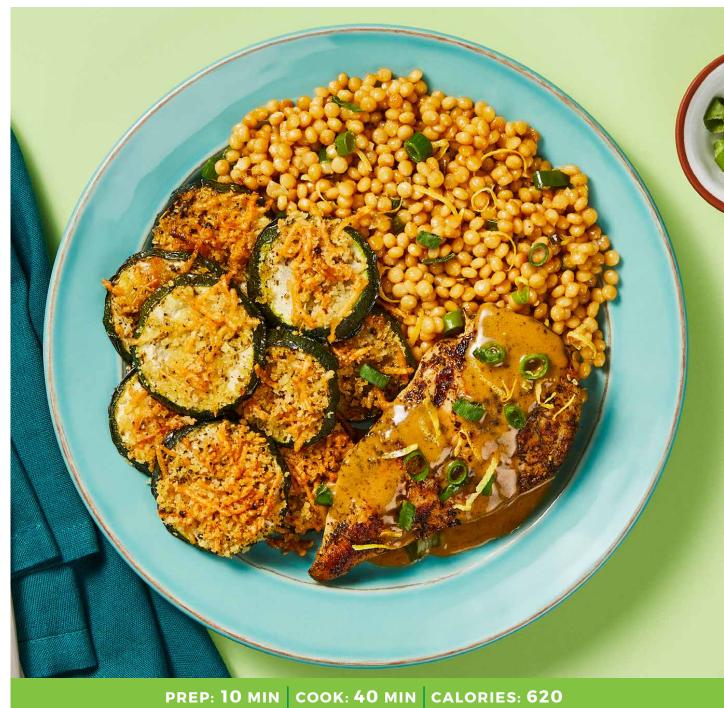


6 oz | 12 oz s Asparagus



# **CREAMY LEMON BUTTER CHICKEN**

with Parmesan Zucchini Rounds & Scallion Couscous





# **HELLO**

### **ISRAELI COUSCOUS**

These tiny pasta pieces become pleasantly chewy once cooked.

#### **CRUMB'S THE WORD**

If you're left with any crunchy, cheesy crumbles after roasting zucchini in step 2, sprinkle them over your finished dish.

#### **BUST OUT**

- Zester
- Paper towels
- Small bowl
- Large pan
- Baking sheet
- Small pot
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
   Contains: Milk

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#### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Trim and slice zucchini crosswise into ½-inch-thick rounds. Trim and thinly slice scallions, separating whites from greens.
   Zest and halve lemon.
- In a small bowl, combine panko and Parmesan with a drizzle of oil, salt, and pepper.
- Trim and discard woody bottom ends from asparagus. (Save zucchini for another use.)



# **2 ROAST ZUCCHINI**

- Toss zucchini on a baking sheet with a drizzle of olive oil, half the Tuscan Heat Spice (you'll use the rest in the next step), salt, and pepper.
- Arrange zucchini in a single layer so they are touching but not overlapping. Top with panko mixture.
- Roast on top rack until zucchini is tender and panko is golden brown and crispy, 15-18 minutes





# **3 COOK CHICKEN**

- Meanwhile, pat chicken\* dry with paper towels; season with remaining Tuscan Heat Spice, salt, and pepper.
- Heat a drizzle of oil in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- Turn off heat; transfer chicken to a plate.
   Wipe out pan.



#### **4 MAKE SCALLION COUSCOUS**

- While chicken cooks, heat a drizzle of oil in a small pot over medium-high heat.
   Add scallion whites; cook until softened, 1 minute.
- Add couscous; stir until toasted, 30 seconds
- Stir in ¾ cup water (1½ cups for 4 servings), half the stock concentrates (you'll use the rest in the next step), and a pinch of salt. Cover and bring to a boil, then reduce heat to low. Cook until couscous is tender. 6-8 minutes.
- Keep covered off heat until ready to serve.



#### **5 MAKE SAUCE**

- Heat pan used for chicken over mediumhigh heat. Add remaining stock
  concentrates, ¼ cup water (⅓ cup for 4 servings), and a squeeze of lemon juice to taste. Simmer until slightly reduced, 3-4 minutes. Turn off heat.
- Stir in sour cream and 1 TBSP butter (2 TBSP for 4) until melted and combined. Season with salt and pepper.



#### 6 FINISH & SERVE

- To pot with couscous, add juice from half the lemon, half the lemon zest, half the scallion greens, salt, and pepper; stir to combine. TIP: If couscous seems dry, add a splash of water. For extra richness, stir in 1 TBSP butter (2 TBSP for 4 servings).
- Divide couscous, chicken, and zucchini between plates. Spoon sauce over chicken. Top with remaining scallion greens and lemon zest. Serve.

