



TURKISH-SPICED CHICKEN IN APRICOT PAN SAUCE

with Lemon Almond Rice & Harissa-Roasted Carrots

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



2 | 2
Scallions



1 | 1
Lemon



1 TBSP | 1 TBSP
Harissa Powder



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts



½ Cup | 1 Cup
Basmati Rice



10 oz | 20 oz
Chicken Cutlets



1 TBSP | 1 TBSP
Turkish Spice
Blend



1 | 2
Apricot Jam



1 | 2
Chicken Stock
Concentrate



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2 PERSON | 4 PERSON

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6 oz | 12 oz
Asparagus

Calories: 610



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 670



HELLO

TURKISH SPICE BLEND

A warm and savory blend of cumin, garlic, coriander, and chili

GO NUTS

Toasting almonds in a hot pan awakens flavor, aroma, and crunch. Stir until golden, and then quickly transfer to a bowl so they don't burn.

BUST OUT

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

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*Chicken is fully cooked when internal temperature reaches 165°.



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
 - Trim, peel, and cut **carrots** into sticks (like fries; ours were 3 inches long and ½ inch thick). Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lemon**.
- ↩️ Trim and discard woody bottom ends from **asparagus**. (Save carrots for another use.)



4 COOK CHICKEN

- While rice cooks, pat **chicken*** dry with paper towels; season all over with **half the Turkish Spice Blend** (all for 4 servings), **salt**, and **pepper**.
- Heat a **drizzle of olive 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 to rest. Wipe out pan.



2 ROAST CARROTS

- Toss **carrots** on a baking sheet with a **drizzle of oil**, **¼ tsp harissa powder** (½ tsp for 4 servings), and a **big pinch of salt and pepper**. (Be sure to measure the harissa powder—we sent more.) **TIP: For easy cleanup, line your baking sheet with foil or parchment paper before adding the carrots.**
 - Roast on top rack until lightly browned and tender, 15-20 minutes. **TIP: Give the carrots a taste after roasting and add a pinch more harissa powder if you like things spicy.**
- ↩️ Swap in **asparagus** for carrots. Roast for 10-12 minutes.



5 MAKE SAUCE

- Heat a **drizzle of olive oil** in same pan over medium heat. Add **remaining scallion whites**; cook, stirring, until softened, 1 minute.
- Stir in **jam, stock concentrate, ¼ cup water** (½ cup for 4 servings), and a **squeeze of lemon juice**. Simmer until thickened, 3-5 minutes more.
- Turn off heat; stir in **1 TBSP butter** (2 TBSP for 4) until melted. Taste and season with **salt and pepper**. **TIP: Stir in a splash more water if sauce seems too thick.**



3 TOAST NUTS & COOK RICE

- Meanwhile, heat a small dry pot over medium-high heat. Add **almonds** and cook, stirring occasionally, until lightly toasted, 2-4 minutes. Turn off heat; transfer to a small bowl. Wipe out pot.
- Heat a **drizzle of oil** in same pot over medium-high heat. Add **half the scallion whites** and cook, stirring occasionally, until softened, 1 minute.
- Stir in **rice, ¾ cup water** (1½ cups for 4 servings), and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in toasted **almonds** and **lemon zest** to taste. Season with **salt** and **pepper**.
- Divide **chicken, rice, and carrots** between plates. Spoon **sauce** over chicken. Garnish with **scallion greens** and serve with any **remaining lemon wedges** on the side.