





ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

HELLO

THYME

Fragrant dried thyme adds an herbaceous, elegant touch that elevates comfort food.

CHICKEN THYME WITH GREEN BEAN COUSCOUS

plus Tomato Cream Sauce & Lemon



PREP: 10 MIN COOK: 35 MIN CALORIES: 570



DIVIDE & CONQUER

Why separate scallion whites from greens? The whites are firmer and more oniony—better for cooking: the greens are mild and tender perfect for a garnish.

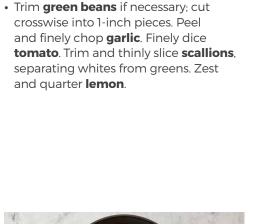
BUST OUT

- Zester
 Small pot
- Large pan
 Paper towels
- Aluminum foil
 Whisk
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
 Contains: Milk

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1 PREP

Wash and dry produce.

4 COOK CHICKEN

and pepper.

per side.

for 1-2 minutes.

Pat chicken* dry with paper towels:

• Heat a **drizzle of oil** in pan used for

and cooked through, 4-6 minutes

Remove pan from heat. Transfer

areen beans over medium-high heat.

Add chicken and cook until browned

chicken to a cutting board to rest; tent

with foil to keep warm. Let pan cool

season all over with thyme, salt,



2 COOK GREEN BEANS

- Heat a drizzle of oil in a large pan over medium-high heat. Add green beans and half the garlic; season with salt and pepper. Cook, stirring occasionally, until tender and slightly blistered, 5-6 minutes. TIP: If green beans haven't softened, stir in 1-2 TBSP water and cook a bit more.
- Turn off heat; transfer to a plate; cover with foil to keep warm. Wipe out pan.



3 COOK COUSCOUS

- While green beans cook, melt **1 TBSP** butter (2 TBSP for 4 servings) in a small pot over medium-high heat. Add couscous and remaining garlic; cook, stirring, until fragrant, 30 seconds.
- Stir in **¾ cup water (1½ cups for 4)** and a **big pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until couscous is tender, 6-8 minutes.
- Drain any excess water if necessary. Keep covered off heat until ready to use in Step 6.



5 MAKE SAUCE

- Melt 1 TBSP butter (2 TBSP for 4 servings) in same pan over medium heat. Add tomato and scallion whites; season with salt and pepper. Cook, stirring occasionally, until slightly softened, 2-3 minutes.
- Stir in stock concentrates and ¼ cup water (⅓ cup for 4). Cook, stirring occasionally, until slightly reduced, 2-3 minutes.
- Remove pan from heat. Whisk in cream cheese until melted and combined. Season with salt and pepper.



6 FINISH & SERVE

- Slice chicken crosswise.
- To pot with **couscous**, stir in **green beans**, **scallion greens**, and **lemon zest**. Stir in a **squeeze of lemon juice** to taste. Season with **salt** and **pepper** to taste.
- Divide green bean couscous between plates. Top with chicken; drizzle with tomato cream sauce. Serve with remaining lemon wedges on the side.
- WK 33-28