



HOT HONEY GLAZED GARLIC CHICKEN

with Couscous & Zucchini

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



2 | 4
Scallions



2 Cloves | 4 Cloves
Garlic



2.5 oz | 5 oz
Israeli Couscous
Contains: Wheat



2 | 4
Chicken Stock
Concentrates



10 oz | 20 oz
Chopped Chicken
Breast



1 TBSP | 2 TBSP
Cornstarch



2 tsp | 4 tsp
Hot Honey



1 tsp | 1 tsp
Chili Flakes



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THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

2 PERSON | 4 PERSON

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8 oz | 16 oz
Broccoli Florets

Calories: 540



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 520



HELLO

HOT HONEY

This chili-infused honey adds a kiss of sweet heat.

CORN-EL OF TRUTH

We use cornstarch to coat chicken for an extra-crisp and evenly browned exterior. It works like a charm!

BUST OUT

- Small pot
- Aluminum foil
- Large pan
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 COOK COUSCOUS

- In a small pot, combine **couscous**, **stock concentrates**, and **¾ cup water (1½ cups for 4 servings)**. Bring to a boil over medium-high heat. Once boiling, 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 serve.



2 PREP

- While couscous cooks, **wash and dry produce**.
 - Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**.
- 🔄 Cut **broccoli** into bite-size pieces if necessary. (Save zucchini for another use.)



3 COOK ZUCCHINI

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **zucchini** and season with **salt** and **pepper**. Cook, stirring frequently, until browned and tender, 4-7 minutes. Turn off heat; transfer to a plate and cover with foil to keep warm. Wipe out pan.
- 🔄 Swap in **broccoli** for zucchini. Cook 5-7 minutes.



4 SEASON & COOK CHICKEN

- While zucchini cooks, open package of **chicken*** and drain off any excess liquid.
- Place chicken in a large bowl; season with **salt** and **pepper**. Add **cornstarch** and toss until chicken is fully coated.
- Heat a **drizzle of oil** in pan used for zucchini over medium-high heat. Add **coated chicken** and cook, stirring occasionally, until browned and cooked through, 4-6 minutes.



5 MAKE SAUCE

- Reduce heat under pan with **chicken** to medium. Add another **drizzle of oil**, **scallion whites**, **garlic**, **salt**, and **pepper**. Cook, stirring, until fragrant, 1-2 minutes.
- Add **hot honey** and **1 TBSP butter (2 TBSP for 4 servings)**; cook, stirring constantly, until sauce is glossy and chicken is thoroughly coated.



6 FINISH & SERVE

- Fluff **couscous** with a fork; taste and season with **salt** and **pepper** if desired.
- Divide couscous between shallow bowls. Top with **chicken** and **zucchini** in separate sections. Garnish with **scallion greens** and as many **chili flakes** as you like. Serve.

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