

INGREDIENTS

2 PERSON | 4 PERSON



Zucchini





2 | 4 Scallions



10 oz | 20 oz Chicken Cutlets



Garlic





1 tsp 2 tsp Dried Thyme





2.5 oz | 5 oz Israeli Couscous Contains: Wheat



Chicken Stock Concentrates



2 TBSP | 4 TBSP Cream Cheese Contains: Milk



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

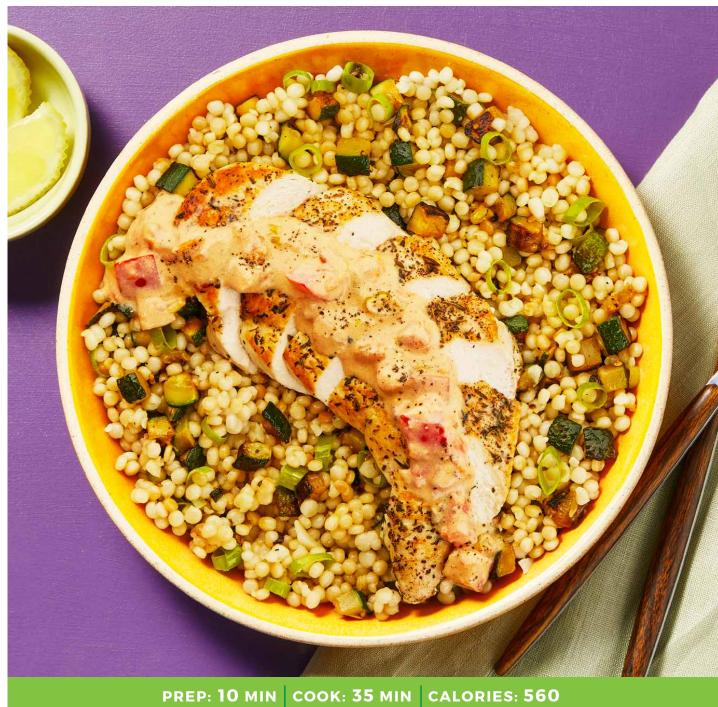
HELLO

THYME

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

CHICKEN THYME WITH ZUCCHINI COUSCOUS

plus Tomato Cream Sauce & Lemon





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)

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1 PREP

- · Wash and dry produce.
- Trim and dice zucchini into ¼-inch pieces. Peel and finely chop garlic.
 Finely dice tomato. Trim and thinly slice scallions, separating whites from greens. Zest and quarter lemon.



2 COOK ZUCCHINI

- Heat a drizzle of oil in a large pan over medium-high heat. Add zucchini; season with half the garlic, salt, and pepper. Cook, stirring frequently, until browned and tender, 4-7 minutes.
- Turn off heat. Transfer to a plate; cover with foil to keep warm. Wipe out pan.



3 START COUSCOUS

- While zucchini cooks, 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.



4 SEASON & COOK CHICKEN

- Pat chicken* dry with paper towels; season all over with thyme, salt, and pepper.
- Heat a drizzle of oil in pan used for zucchini over medium-high heat. Add chicken and cook until browned and cooked through, 4-6 minutes per side.
- Turn off heat. Transfer chicken to a cutting board; tent with foil to keep warm. Let pan cool for 1-2 minutes.



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 (½ 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 zucchini, scallion greens, and lemon zest. Stir in a squeeze of lemon juice to taste.
 Season with salt and pepper to taste.
- Divide zucchini couscous between plates. Top with chicken; drizzle with tomato cream sauce. Serve with remaining lemon wedges on the side.