

INGREDIENTS

2 PERSON | 4 PERSON

2 Cloves | 4 Cloves

Garlic

1 | 2

Lemon

Onion

5 oz | 7.5 oz

Israeli Couscous **Contains: Wheat**

4 oz | 8 oz

Cream Sauce Base Contains: Milk



Zucchini



¼ oz | ½ oz



9 oz | 18 oz Italian Chicken Sausage Mix



Chicken Stock Concentrates







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

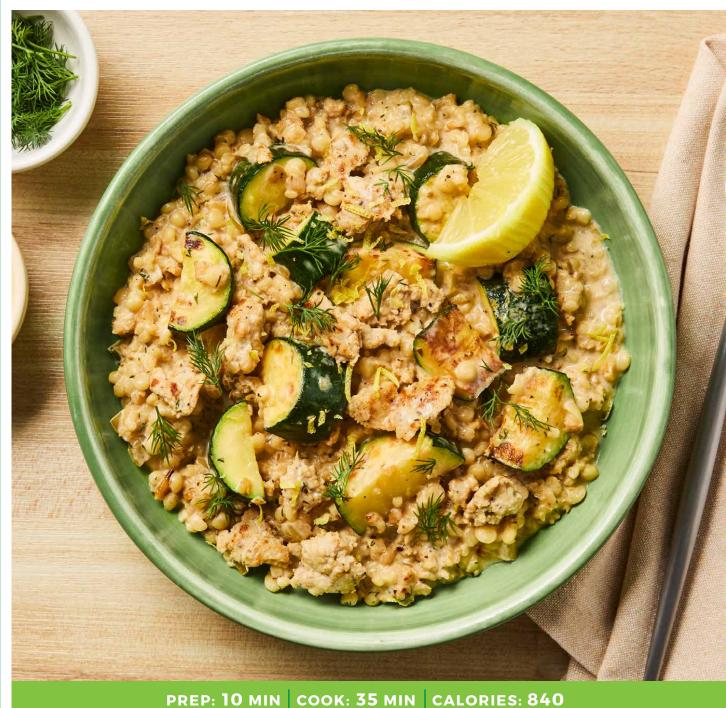
HELLO

LEMON-DILL

A bright, tangy and herbaceous combo that perfectly complements chicken sausage

LEMON-DILL CHICKEN SAUSAGE COUSCOUS

with Zucchini





A LIGHT TOUCH

Fluffing couscous with a fork before combining with sausage in Step 5 helps the pearly grains keep their texture, yielding lighter results.

BUST OUT

- Zester
- Large pan
- Small pot
- Kosher salt
- · Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)

MORE IS MORE

If you're on a 6-person plan, you'll have enough ingredients to make 18 servings. Simply triple the amounts in the recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 PREP

- · Wash and dry produce.
- Trim and halve zucchini lengthwise; cut crosswise into ½-inch-thick half-moons. Peel, halve, and finely dice onion. Peel and mince or grate garlic. Pick fronds from dill and finely chop half; reserve remaining for serving. Zest and quarter lemon.



2 COOK COUSCOUS

- In a small pot, bring couscous and
 1½ cups water (2½ cups for 4 servings)
 to a boil. Once boiling, cover and reduce heat to low; cook until al dente,
 6-8 minutes.
- Keep covered off heat until ready to use in Step 5.



- Heat a drizzle of oil in a large pan over medium-high heat. Add zucchini and cook, stirring occasionally, until lightly browned and softened, 5-6 minutes.
 Season with salt and pepper.
- Transfer to a plate and set aside.



4 COOK SAUSAGE & SAUCE

- Heat a drizzle of oil in same pan over medium-high heat. Add onion, garlic, and sausage*. Cook, breaking up meat into pieces and stirring occasionally, until onion is softened and sausage is cooked through. 6-8 minutes.
- Stir in cream sauce base, stock concentrates, cream cheese, chopped dill, juice from half the lemon, and ½ cup water (1 cup for 4 servings).
 Cook, stirring occasionally, until sauce has thickened, 3-4 minutes more.



5 FINISH COUSCOUS

- Add couscous and zucchini to pan with sausage mixture. Cook, stirring, until combined, 1-2 minutes.
- Turn off heat; stir in 1 TBSP butter
 (2 TBSP for 4 servings) until melted
 and combined. Taste and season with
 salt and pepper.



 Divide couscous between plates or bowls. Sprinkle with lemon zest and remaining dill. Serve with remaining lemon wedges on the side.