



# CHICKEN THYME WITH GREEN BEAN COUSCOUS

plus Tomato Cream Sauce & Lemon

## INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz  
Green Beans



1 | 2  
Tomato



1 | 2  
Lemon



2 | 4  
Scallions



2 Cloves | 4 Cloves  
Garlic



2.5 oz | 5 oz  
Israeli Couscous  
Contains: Wheat



10 oz | 20 oz  
Chicken Cutlets



1 tsp | 2 tsp  
Dried Thyme



2 | 4  
Chicken Stock  
Concentrates



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



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## HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



6 oz | 12 oz  
Asparagus

Calories: 540



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 550





HELLO

## THYME

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

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

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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 6-person meals, triple the amounts in the 2-person recipe.)

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

## HOW WAS YOUR MEAL?



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## 1 PREP

- Wash and dry produce.
- Trim **green beans** if necessary; cut crosswise into 1-inch pieces. Peel and finely chop **garlic**. Finely dice **tomato**. Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lemon**.

- 🔪 Trim and discard woody bottom ends from **asparagus**. (Save green beans for another use.)



## 4 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 green beans over medium-high heat. Add chicken and cook until browned and cooked through, 4-6 minutes per side.
- Remove pan from heat. Transfer chicken to a cutting board to rest; tent with foil to keep warm. Let pan cool for 1-2 minutes.



## 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.
- 🔄 Swap in **asparagus** for green beans. Cook, stirring, until lightly browned and tender, 3-5 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** (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**.



## 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.



## 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.

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