



# MOROCCAN CHICKEN SAUSAGE TAGINE

with Dried Apricots and Chickpeas over Couscous



## MARHABAN! (HELLO IN ARABIC)



### Secret Food Tours

Good news! You're officially entered for the chance to [win a trip to Asia.\\*](#)

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 930**



Shallot



Carrots



Dried Apricots



Lemon Juice



Couscous  
(Contains: Wheat)



Italian Chicken  
Sausage Meat



Sour Cream  
(Contains: Milk)



Garlic



Roma Tomato



Cilantro



Chickpeas



Chicken Stock  
Concentrates



Turkish Spice  
Blend



Hot Sauce



## START STRONG

A tip on knife techniques: to *mince* is to cut an item into the finest pieces you can. To *dice* is to make cubes. To *slice* means long, thin cuts. And to *chop* is to repeatedly cut into smaller pieces.

## BUST OUT

- Peeler
- Strainer
- Small pot
- Large pan
- Vegetable oil (4 tsp | 8 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)
- 2 Small bowls

## INGREDIENTS

Ingredient	2-person	4-person
• Shallot	1	2
• Garlic	2 Cloves	4 Cloves
• Carrots	2	4
• Roma Tomato	1	2
• Dried Apricots	1 oz	2 oz
• Cilantro	¼ oz	½ oz
• Chickpeas	13.4 oz	26.8 oz
• Chicken Stock Concentrates	2	4
• Couscous	½ Cup	1 Cup
• Italian Chicken Sausage Meat	9 oz	18 oz
• Turkish Spice Blend	1 TBSP	2 TBSP
• Sour Cream	2 TBSP	4 TBSP
• Hot Sauce	1 tsp	2 tsp
• Lemon Juice	2 packs	4 packs

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

HelloFresh.com/Wine



## 1 PREP

Wash and dry all produce. Halve, peel, and mince **shallot**. Mince or grate **garlic**. Peel **carrots**, then thinly slice on an angle. Dice **tomato**. Roughly chop **apricots**. Finely chop **cilantro**. Drain and rinse **chickpeas**.



## 4 COOK CHICKPEAS AND VEGGIES

Heat a large drizzle of **oil** in same pan over medium-high heat. Add **carrots** and **chickpeas**. Cook until veggies soften and begin to brown, about 5 minutes. Add a large pinch of **salt** and all of the remaining **shallot, garlic,** and **Turkish spice**. Cook, stirring, until fragrant, about 2 minutes. Meanwhile, stir together ½ **cup water** and remaining **stock concentrate** in a small bowl.

Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com | hello@hellofresh.com

\*NO PURCHASE NECESSARY. Ends: 8/31/18. Visit [hellofresh.com/globaleats](https://www.hellofresh.com/globaleats) to view Official Rules, including specifics on free method of playing for an instant win prize, how to enter the Grand Prize drawing plus eligibility requirements. Void where prohibited by law.



## 2 COOK COUSCOUS

Heat a drizzle of **oil** in a small pot over medium-high heat. Add half the **shallot** and half the **garlic**. Cook, stirring, until just softened, 1-3 minutes. Stir in ¾ **cup water**, 1 **stock concentrate**, and a pinch of **salt**. Bring to a boil, then add **couscous**. Cover, remove from heat, and set aside.



## 5 SIMMER TAGINE AND MAKE CREMA

Pour **stock mixture** into pan. Stir in **sausage** and **tomato**. Bring to a gentle simmer, then cover pan. (TIP: Use a piece of aluminum foil to cover your pan if it doesn't have a lid.) Cook until liquid is slightly reduced, 2-3 minutes. Meanwhile, in another small bowl, mix **sour cream**, **hot sauce** (to taste), and a pinch of **salt**. Add **water** 1 tsp at a time until mixture has a drizzling consistency.



## 3 COOK SAUSAGE

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **sausage** and half the **Turkish spice**, breaking up meat into pieces. Cook, tossing occasionally, until browned and cooked through, 5-7 minutes. Remove from pan and set aside.



## 6 FINISH AND SERVE

Fluff **couscous** with a fork, then stir in 1 **TBSP butter**, a dash of **lemon juice** (to taste), and half the **cilantro**. Season with **salt** and **pepper**. Divide between plates. Top with **sausage and chickpea mixture** from pan. Drizzle with **crema**. Garnish with remaining cilantro and **apricots**.

## DELISH!

Discover a world of flavor from the comfort of your kitchen.