



MOROCCAN CHICKEN SAUSAGE TAGINE

with Dried Apricots & Chickpeas over Basmati Rice

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Shallot



1 Clove | 2 Cloves
Garlic



6 oz | 12 oz
Carrots



1 | 2
Roma Tomato



1 oz | 2 oz
Dried Apricots



¼ oz | ½ oz
Cilantro



13.4 oz | 26.8 oz
Chickpeas



1 | 2
Lemon



2 | 4
Chicken Stock
Concentrates



½ Cup | 1 Cup
Basmati Rice



9 oz | 18 oz
Italian Chicken
Sausage Mix



1 TBSP | 2 TBSP
Turkish Spice Blend



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Hot Sauce

HELLO

TAGINE

Our quick-cooking riff on the slow-simmering stew from Morocco, named for the conical pot it's traditionally cooked in



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1000



HELLO FRESH

NEED FOR SPEED

Master multitasker? Once you've prepped your shallot and garlic in step 1, move on to step 2 and get your rice going. While it comes to a boil, finish the rest of the prep to save yourself a few minutes.

BUST OUT

- Peeler
- Strainer
- Small pot
- Large pan
- 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com

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



1 PREP

- **Wash and dry produce.**
- Halve, peel, and mince **shallot**. Peel and mince or grate **garlic**. Trim, peel, and thinly slice **carrots** on a diagonal. Drain and rinse **chickpeas**. Dice **tomato**. Finely chop **cilantro**. Quarter **lemon**. Roughly chop **apricots** if necessary.



4 COOK VEGGIES

- Heat a **large drizzle of oil** in same pan over medium-high heat. Add **carrots**; cook, stirring, until softened and lightly browned, 4-5 minutes.
- Add **remaining shallot, remaining garlic, remaining Turkish Spice**, and a **big pinch of salt**. Cook, stirring, until fragrant, 1-2 minutes.
- Meanwhile, in a small bowl, combine **½ cup water (⅔ cup for 4 servings)** and **remaining stock concentrates**.



2 COOK RICE

- 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 **rice, ¾ cup water (1½ cups for 4 servings), one of the stock concentrates (two for 4), and a pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



5 SIMMER TAGINE & MAKE SAUCE

- Pour **stock mixture** into pan with **veggies**.
- Stir in **sausage, chickpeas, and tomato**. Bring to a low simmer, then cover pan. (TIP: If your pan doesn't have a lid, cover with aluminum foil.) Cook until liquid is slightly reduced, 2-3 minutes.
- Meanwhile, in a second small bowl, combine **sour cream**, a **pinch of salt**, and as much **hot sauce** as you like. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



3 COOK SAUSAGE

- While rice cooks, heat a **drizzle of oil** in a large pan over medium-high heat. Add **sausage*** and **half the Turkish Spice**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Remove from pan and set aside.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **half the cilantro, 1 TBSP butter (2 TBSP for 4 servings)**, and a **squeeze of lemon juice** to taste. Season with **salt** and **pepper**.
- Divide rice between plates or bowls and top with **tagine, sauce, apricots**, and remaining cilantro. Serve with any **remaining lemon wedges** on the side.

WK 20-14