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Spiced Chicken and Pepper Bulgur with Tenderstem® Broccoli and Yoghurt

Rapid 20 Minutes • Medium Spice • 1 of your 5 a day



Bell Pepper

Tenderstem®
Broccoli

Bulgur Wheat

Vegetable Stock
PasteDiced Chicken
ThighChermoula Spice
Mix

Harissa Paste

Low Fat Natural
YoghurtDiced Chicken
Breast

CUSTOM RECIPE

This is a Custom recipe. If you chose to swap, upgrade or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Kettle, saucepan, lid, frying pan and aluminium foil.

Ingredients

	2P	3P	4P
Bell Pepper***	1	2	2
Tenderstem® Broccoli**	150g	200g	300g
Water for the Bulgur*	240ml	360ml	480ml
Bulgur Wheat 13)	120g	180g	240g
Vegetable Stock Paste 10)	10g	15g	20g
Diced Chicken Thigh**	280g	420g	560g
Chermoula Spice Mix	1 sachet	1 sachet	2 sachets
Harissa Paste	1 sachet	1½ sachets	2 sachets
Low Fat Natural Yoghurt** 7)	75g	100g	150g
Diced Chicken Breast**	280g	420g	560g

*Not Included **Store in the Fridge ***Based on season,
the colour of your bell pepper will either be yellow, red or
orange to guarantee you get the best quality pepper.

Nutrition

for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	429g	100g
Energy (kJ/kcal)	2605 / 623	608 / 145
Fat (g)	24.0	5.6
Sat. Fat (g)	4.7	1.1
Carbohydrate (g)	61.5	14.4
Sugars (g)	11.2	2.6
Protein (g)	41.9	9.8
Salt (g)	1.77	0.41

Custom Recipe	Per serving	Per 100g
for uncooked ingredient	429g	100g
Energy (kJ/kcal)	2289 / 547	534 / 128
Fat (g)	13.0	3.0
Sat. Fat (g)	1.9	0.5
Carbohydrate (g)	61.5	14.4
Sugars (g)	11.2	2.6
Protein (g)	47.3	11.0
Salt (g)	1.77	0.41

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 10) Celery 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

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1

Get Prepped

- Fill and boil your kettle.
- Halve the **pepper** and discard the core and seeds. Chop into 2cm chunks.
- Chop the **Tenderstem® broccoli** into thirds.



2

Bring on the Bulgur

- Pour the **boiling water for the bulgur wheat** (see ingredients for amount) into a saucepan and bring to the boil.
- Stir in the **bulgur** and **veg stock paste**, bring back up to the boil and simmer for 1 min.
- Pop a lid on the pan and remove from the heat. Leave to the side for 12-15 mins or until ready to serve.



3

Start Frying

- Meanwhile, heat a drizzle of **oil** in a large frying pan on high heat.
- Once hot, add the **chicken**, **pepper** and **chermoula spice mix** (add less if you don't like heat). Season with **salt** and **pepper**, then stir to combine.
- Fry until the **pepper** has softened and the **chicken** is golden brown on the outside and cooked through, 8-10 mins, stirring occasionally. Lower the heat if needed. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging. The chicken is cooked when no longer pink in the middle.



4

Add the Tenderstem®

- Once the **chicken** is cooked, add the **Tenderstem®** to the pan and stir-fry for 2-3 mins, then add a splash of **water**.
- Pop a lid on the pan, or cover in foil, and cook until tender, a further 2-3 mins.
- Season with **salt** and **pepper**.



5

Combine and Stir

- When the **bulgur** is cooked, fluff it up with a fork.
- Stir through the **harissa paste** (add less if you don't like heat).
- Add the **bulgur** to the **chicken** and **veg** pan, then gently mix together until combined. Taste and add **salt** and **pepper** if needed.



6

Serve

- Spoon the **chicken and veg bulgur** into your bowls.
- Finish with a dollop of **yoghurt** on top.

Enjoy!

