CHICKEN AND CRANBERRY CURRANT PAN SAUCE
with Scallion Couscous and Zucchini

HELLO COUSCOUS
These tiny toasted pasta pieces become fluffy once cooked.

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 650
**START STRONG**

Want to know the trick to extra-toasty zucchini? Place your baking sheet in the oven while it preheats. This will ensure the outside of the zucchini caramelizes quickly.

**BUST OUT**

- Small pot
- Baking sheet
- Paper towels
- Large pan
- Vegetable oil (4 tsp | 8 tsp)
- Butter (2 TBSP | 4 TBSP) (Contains: Milk)

**INGREDIENTS**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>2-person</th>
<th>4-person</th>
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<tbody>
<tr>
<td>Scallions</td>
<td>2</td>
<td>4</td>
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<tr>
<td>Zucchini</td>
<td>1</td>
<td>2</td>
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<tr>
<td>Israeli Couscous</td>
<td>½ Cup</td>
<td>1 Cup</td>
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<tr>
<td>Chicken Breasts</td>
<td>12 oz</td>
<td>24 oz</td>
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<tr>
<td>Dried Cranberries</td>
<td>1 oz</td>
<td>2 oz</td>
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<tr>
<td>Chicken Stock Concentrate</td>
<td>1</td>
<td>2</td>
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<tr>
<td>Currant Jam</td>
<td>2 TBSP</td>
<td>4 TBSP</td>
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**WINE CLUB**

Pair this meal with a HelloFresh Wine matching this icon.

**PREP**

Adjust rack to top position, then preheat oven to 450 degrees. Wash and dry all produce. Thinly slice scallions, separating whites from greens. Trim, then halve zucchini lengthwise; cut crosswise into ½-inch-thick half-moons.

**COOK CHICKEN**

Pat chicken dry with paper towels; season all over with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 5-8 minutes per side. (TIP: If chicken darkens too quickly, reduce heat to medium.) Turn off heat; transfer to a plate.

**COOK COUSCOUS**

Heat a drizzle of oil in a small lidded pot over medium-high heat. Add scallion whites and cook until tender, 1 minute. Add couscous and a pinch of salt and pepper. Cook until toasted, 2-3 minutes. Add ¼ cup water and bring mixture to a boil. Once boiling, cover, reduce heat to low, and cook until tender, 10-12 minutes. Keep covered until ready to serve.

**ROAST ZUCCHINI**

Toss zucchini on a baking sheet with a drizzle of oil and a pinch of salt and pepper. Roast, tossing halfway through, until browned and tender, about 15 minutes. Remove from oven; cover until ready to serve.

**MAKE SAUCE**

Heat a drizzle of oil in same pan over medium heat. Add cranberries and cook until slightly softened, 1-2 minutes. In a small bowl, combine stock concentrate, jam, and 2 TBSP water. Add to pan, bring to a simmer, and cook until thickened, 1-2 minutes. Turn off heat; stir in 1 TBSP butter until melted. Add chicken and turn to coat in sauce.

**FINISH AND SERVE**

Fluff couscous with a fork, then stir in 1 TBSP butter and half the scallion greens. Season with salt and pepper. Divide couscous, zucchini, and chicken between plates. Top chicken with any remaining sauce. Garnish with remaining scallion greens.

**JAM OUT**

Make this sweet sauce again with pork chops.

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