



MOROCCAN CHICKEN SAUSAGE TAGINE

with Dried Apricots and Chickpeas over Couscous



HELLO TAGINE
 A quick-cooking stew with major slow-cooked flavor.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 950

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|--|--|---|--|--|--|---|
| 
Shallot | 
Carrots | 
Dried Apricots | 
Lemon | 
Couscous
(Contains: Wheat) | 
Italian Chicken Sausage Mix | 
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 | 6 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
- Lemon 1 | 2
- Chicken Stock Concentrates 2 | 4
- Couscous ½ Cup | 1 Cup
- Italian Chicken Sausage Mix 9 oz | 18 oz
- Turkish Spice Blend 1 TBSP | 2 TBSP
- Sour Cream 2 TBSP | 4 TBSP
- Hot Sauce 1 tsp | 2 tsp

WINE CLUB

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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**. Cut **lemon** into quarters.



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 ⅓ **cup water** and remaining **stock concentrate** in a small bowl.



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 squeeze or two of **lemon,** 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 **apricots** and remaining **cilantro**. Serve with remaining **lemon quarters** on the side for squeezing over.

DELISH!

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