

Romesco Chicken & Poblano Pepper

with Currant Couscous & Labneh

2 SERVINGS

⌚ 20-30 MINS

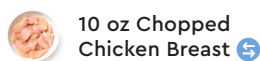
 **Blue Apron**
blueapron.com



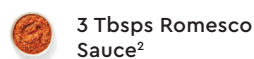
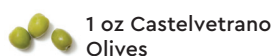
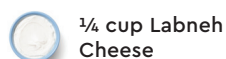
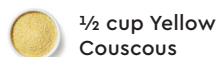
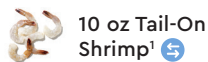
🔗 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 🔗 icon) and instructions tailored to you.*

Ingredients

Customized ingredients



SWAPPED FOR:



Serve with Blue Apron wine that has this symbol
blueapron.com/wine



15 13 13

SmartPoints® value per serving
(as packaged)



Scan this barcode
in your WW app to
track SmartPoints.

Wine is not included in SmartPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

If you customized this recipe, your SmartPoints may differ from what's above.

To learn more about WW's points program, visit www.ww.com. The WW logo, SmartPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

1. peeled & deveined 2. contains almonds
*Ingredients may be replaced and quantities may vary.

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Pit and roughly chop the **olives**.
- Halve, peel, and thinly slice the **onion**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.
- In a large bowl, combine the **sliced onion** and **sliced pepper**.



2 Cook the couscous

- In a small pot, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **chopped garlic** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **couscous**, **currants**, a **big pinch of salt**, and **¾ cup of water** (carefully, as the liquid may splatter); stir to combine. Heat to boiling on high.
- Once boiling, turn off the heat. Cover and let stand 6 to 8 minutes, or until the water has been absorbed and the couscous is tender.
- Turn off the heat and fluff with a fork. Taste, then season with salt and pepper if desired. Cover to keep warm.



3 Cook the chicken & vegetables

- Meanwhile, pat the **chicken** dry with paper towels. Transfer to the bowl of **sliced onion and pepper**. Season with salt and pepper; stir to coat.
- In a medium pan (nonstick, if you have one), heat **½ teaspoon of olive oil** on medium-high until hot.



Step 3 continued:

- Add the **seasoned chicken and vegetables** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **chopped olives**. Cook, stirring occasionally, 3 to 4 minutes, or until the vegetables are softened and the chicken is cooked through.
- Turn off the heat. Carefully stir in the **romesco sauce** until thoroughly combined. Taste, then season with salt and pepper if desired.

CUSTOMIZED STEP 3 If you chose Shrimp

- Meanwhile, pat the **shrimp** dry with paper towels; remove the tails. Transfer to the bowl of **sliced onion and pepper**. Season with salt and pepper; stir to coat.
- In a medium pan (nonstick, if you have one), heat **½ teaspoon of olive oil** on medium-high until hot.
- Add the **seasoned shrimp and vegetables** in an even layer. Cook, without stirring, 1 to 2 minutes, or until the vegetables are lightly browned and the shrimp are slightly opaque.
- Add the **chopped olives**. Cook, stirring occasionally, 3 to 4 minutes, or until the vegetables are softened and the shrimp are opaque and cooked through.
- Turn off the heat. Carefully stir in the **romesco sauce** until thoroughly combined. Taste, then season with salt and pepper if desired.

4 Season the labneh & serve your dish

- Meanwhile, in a bowl, combine the **labneh** and a drizzle of **olive oil**; season with salt and pepper.
- Serve the **cooked couscous** topped with the **cooked chicken and vegetables** and **seasoned labneh**. Garnish with the **sliced green tops of the scallions**. Enjoy!



CUSTOMIZED STEP 4 If you chose Shrimp

- Season the labneh and serve your dish as directed with the **cooked shrimp and vegetables** (instead of chicken).