



DINNERLY



Chicken & Pepperoncini Relish with Pearled Couscous & Spinach Pilaf

 20-30min  4 Servings

Chicken breasts are delicious, but they can always do with a little gussying up. So, we paired it with pearls...pearled couscous, that is! The pickled pepperoncini peppers (say that 3 times fast!) are finely chopped and combined with scallions, garlic, and olive oil to make a relish that adds a bright pop of color and flavor to the pilaf. It also takes the chicken from drab to fab. We've got yo...

WHAT WE SEND

- garlic
- scallions
- boneless skinless chicken breast
- baby spinach

WHAT YOU NEED

- all-purpose flour ¹
- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

- large skillet
- medium saucepan

ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 503.0kcal, Fat 24.0g, Proteins 29.9g, Carbs 40.3g



1. Prep ingredients

Peel and roughly chop **1 tablespoon garlic**. Trim stems from **pepperoncini** and roughly chop (about $\frac{1}{4}$ cup). Trim ends from **scallions**, rub with **oil**, and season with **salt** and **pepper**. Pat **chicken** dry with paper towel. Lightly pound chicken to an even thickness, if necessary.



2. Cook couscous

Heat **2 teaspoons oil** in a medium saucepan over medium-high. Add **couscous**; cook, stirring, until golden brown, about 4 minutes. Add $\frac{2}{3}$ **garlic**; cook 30 seconds. Add **1½ cups water** and **1 teaspoon salt**; bring to a boil. Turn heat to low, cover, and cook until liquid is absorbed and couscous is just al dente, about 15 minutes. Take off heat; cover to keep warm.



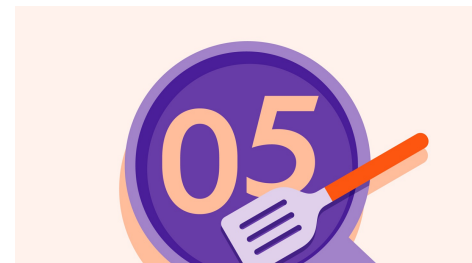
3. Make relish

Meanwhile, heat a large dry skillet over high. Add **scallions** to skillet and cook until lightly charred and softened, 1-2 minutes per side. Let cool slightly, then roughly chop. In a small bowl, stir together **2 tablespoons of pepperoncini** (or more depending on heat preference), **scallions**, **remaining garlic**, and $\frac{1}{4}$ **cup oil**. Season to taste with **salt** and **pepper**.



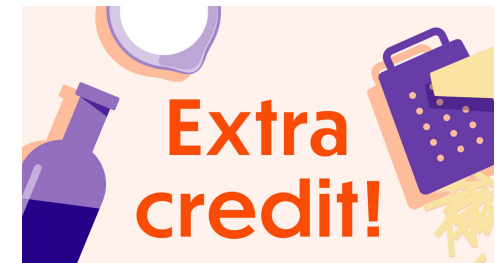
4. Cook chicken

Season **chicken** all over with **1 teaspoon salt** and **a few grinds of pepper**. Put $\frac{1}{4}$ **cup flour** on a plate; lightly coat chicken with flour on both sides. Heat **2 tablespoons oil** in same skillet over medium high. Add chicken and cook until golden brown and cooked through, 2-3 minutes per side.



5. Make pilaf & serve

Toss **couscous** with **baby spinach** and **half of the relish** until spinach is slightly wilted. Season to taste with **salt** and **pepper**. Serve **couscous** alongside **chicken**, with some of the **remaining relish** spooned over chicken. Enjoy!



6. Take it to the next level

Turn it into a sandwich! Lightly toast ciabatta or other crusty bread and pile on the chicken and relish. Add more grilled veggies like peppers or onions, or even a simple slather of fresh avocado.