

DINNERLY



Apricot Chicken Tagine with Couscous



20-30 minutes



2 Servings

Is there a yummier combo than chicken and sweet apricots? Throw in some Moroccan spices, add some beans and serve up with couscous for an instant flavour sensation.

WHAT WE SEND

- 1,17
- 17
- 1

WHAT YOU NEED

- olive oil
- plain flour¹
- salt and pepper
- water

TOOLS

- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 600kcal, Fat 17.2g, Carbs 65.5g, Proteins 40.6g



1. Prep ingredients

Trim and halve the **beans**. Finely chop 2 **garlic cloves**. Trim any excess fat from the **chicken**, then cut into 2-3cm chunks. Combine the **ras el hanout** and 2 **tsp plain flour** in a bowl. Add the chicken and toss to coat.



2. Make stock

Crumble the **stock cubes** into a heatproof jug, add **500ml (2 cups) boiling water** and stir to combine.



3. Cook couscous

Put the **couscous** in a heatproof bowl and pour over **200ml of the hot stock**. Cover with a plate or plastic wrap and stand for 5 mins or until needed.



4. Cook tagine

Meanwhile, heat **1 tbs olive oil** in a medium frypan over medium heat. Cook the **chicken** and **garlic**, stirring, for 2-3 mins until browned. Add the **apricots**, **remaining stock** and any **leftover flour mixture** from the bowl. Bring to the boil, stirring occasionally, then reduce the heat to low and cook for 6-8 mins until the sauce is thickened.






5. Serve up

Add the **beans** and cook for 3-4 mins until the beans are tender. Remove from the heat and season with **salt and pepper**. Fluff the **couscous** with a fork. Divide the **couscous** and **apricot chicken** among plates to serve.



6. Make it yours

Love crunch? Scatter over toasted almond slivers to serve. Or add 2 tsp honey with the apricots for an extra hint of sweetness.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
View the recipe online by visiting your account at dinnerly.com.au    **#dinnerly**

 Packed in Australia
from at least 70%
Australian ingredients