



Moroccan Chicken with Couscous and Carrots

Prep Time: 15 min

Cook Time: 30 min

Serves: 4

NUTRITION FACTS, PER SERVING:

830 calories

14 g fat

504 mg sodium



INGREDIENTS: **** Items not included in kit**

- 1.5 lbs. Chicken Breast Cubes
- 2.5 TB Moroccan Spice Blend (1 TB Paprika, 1 tsp Cinnamon, 1/8 tsp Nutmeg, 1 tsp Cumin, 1 TB Turmeric, 1/4 tsp Lemon Pepper)
- 1 inch piece of Ginger, minced
- 3 Garlic Cloves, minced
- 1/4 tsp Salt & 1/4 tsp Black Pepper**
- 1 lime, juiced
- 2 TB Balsamic Vinegar
- 1 TB Olive Oil**
- 1 cup Onion, diced
- 1/2 cup Dried Apricots, sliced
- 1/2 cup Dried Prunes, sliced
- Non-stick Cooking Spray**
- 1 pound baby carrots
- 1 TB Olive Oil**
- Pinch of Red Pepper Flakes—you can add more for your desired heat preference
- 1.5 cups Israeli Couscous
- 1 TB Olive Oil**
- 1/4 cup Fresh Cilantro, chopped

DIRECTIONS:

1. Preheat oven to 425 degrees. Peel **ginger** and mince, mince **3 cloves garlic**, slice **prunes** and **apricots** into strips; and set aside.
2. In a large Ziplock bag add the **cubed chicken**, **Moroccan Spice Blend**, **minced ginger**, **minced garlic**, **1/4 tsp salt & black pepper**, **1 lime juiced**, and **balsamic vinegar**. Toss to combine and marinate for at least 20 minutes or overnight in the refrigerator.
3. Preheat a large pan to medium-high heat add **1 TB olive oil** and **diced onions**. Cook stirring often for 3 minutes, Add in the **sliced dried fruit**, **salt & pepper to taste** and **3/4 cup of water**. Allow this mixture to boil for 3 minutes. Remove from heat.
4. Spray a baking sheet or oven safe casserole dish with **cooking spray**. Add **marinated chicken** and **onion/fruit mixture** and toss to combine well. Place in preheated 425 degree oven & bake uncovered for 20-25 minutes or until chicken is cooked through.
5. In a separate casserole dish or baking pan, toss the **baby carrots** with **1 TB olive oil**, **salt & pepper to taste**, and a **pinch of red pepper flakes**. Roast in the oven at 425 degrees for 15 minutes, or until desired tenderness. Sprinkle with **chopped cilantro**.
6. To prepare **couscous**, bring **2 cups water** and **2 TB olive oil** to a boil. Stir in the **couscous**, cover and simmer for 8-10 minutes, stirring occasionally. Remove from heat and fluff with a fork. Season with **salt & black pepper to taste**.
7. Once **chicken** is cooked through, remove from the oven, and garnish with **chopped cilantro**. Serve **chicken** on top of **couscous** with **roasted carrots** on the side.

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

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