



Harissa Chicken on Jewelled Bulgur

with Charred Courgette and Mint Yoghurt

37

Customer Favourites 25-30 Minutes • Medium Spice • 3 of your 5 a day



Garlic Clove



Echalion Shallot



Courgette



Medium Tomato



Mint



Dried Apricots



Bulgur Wheat



Chicken Stock Paste



Diced Chicken Thigh



Harissa Paste



Low Fat Natural Yoghurt



Diced Chicken Breast

Pantry Items
Oil, Salt, Pepper

CUSTOM RECIPE

This is a Custom recipe. If you chose to swap, upgrade or double up on protein, then just follow the instructions on the back of this card.
Happy cooking!

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Garlic press, saucepan, lid, frying pan and bowl.

Ingredients

Ingredients	2P	3P	4P
Garlic Clove**	1	2	2
Echalion Shallot**	1	1	2
Courgette**	1	2	2
Medium Tomato	1	2	2
Mint**	1 bunch	1 bunch	1 bunch
Dried Apricots 14	40g	40g	40g
Bulgur Wheat 13	120g	180g	240g
Chicken Stock Paste	10g	15g	20g
Diced Chicken Thigh**	210g	350g	390g
Harissa Paste	37g	50g	75g
Low Fat Natural Yoghurt** 7	75g	150g	150g
Diced Chicken Breast**	260g	390g	520g
Pantry	2P	3P	4P
Oil for Cooking*	½ tbsp	½ tbsp	½ tbsp
Water for the Bulgur*	240ml	360ml	480ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	445g	100g	470g	100g
Energy (kJ/kcal)	2390 / 571	537 / 128	2304 / 551	490 / 117
Fat (g)	18.7	4.2	10.9	2.3
Sat. Fat (g)	4.2	0.9	1.9	0.4
Carbohydrate (g)	70.5	15.8	70.3	14.9
Sugars (g)	19.4	4.4	19.5	4.1
Protein (g)	36.1	8.1	43.7	9.3
Salt (g)	1.56	0.35	1.55	0.33

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **13**) Cereals containing gluten **14**) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Get Prepped

Peel and grate the **garlic** (or use a garlic press).
Halve, peel and thinly slice the **shallot**.

Trim the **courgette**, then cut into small 2cm chunks. Cut the **tomato** into 1cm pieces.

Pick the **mint leaves** from their stalks and roughly chop (discard the stalks). Roughly chop the **apricots**.



Fry the Chicken

Once hot, add the **diced chicken** to the pan and season with **salt and pepper**.

Fry until golden brown on the outside and cooked through, 8-10 mins. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging. It's cooked when no longer pink in the middle.

CUSTOM RECIPE

If you've chosen to get **diced chicken breast** instead of **thigh**, cook the recipe in the same way.



Cook the Bulgur

Heat the **oil** (see pantry for amount) in a deep saucepan on medium heat.

Once hot, add the **shallot** and cook until softened, 3-4 mins. Add the **garlic** and cook for 1 min more.

Stir in the **bulgur** and cook until coated, 1 min.

Pour the **water for the bulgur** (see pantry for amount) into the pan, add the **chicken stock paste** and bring to the boil. Simmer for 1 min.

Pop a lid on the pan and remove from the heat. Set aside for 12-15 mins or until ready to serve.



Finishing Touches

Once the **chicken** is cooked, remove from the heat and let it cool slightly. Stir the **harissa** (add less if you'd prefer things milder) into the pan to coat the **chicken**.

Once cooked, fluff up the **bulgur** using a fork and mix in the **charred courgette, tomatoes, apricots and half the mint**.

Pop the **yoghurt** and remaining **mint** into a small bowl. Season with **salt and pepper**, then mix together.



Char the Courgette

Meanwhile, heat a frying pan on high heat (no oil).

Once hot, add the **courgette** and cook until charred, 6-8 mins total. Turn every couple of mins - this will result in the **courgette** picking up some nice colour.

Once cooked, season with **salt and pepper**, then transfer to a bowl.

Pop the (now empty) frying pan back on medium-high heat with a drizzle of **oil**.



Serve

Serve the **jewelled bulgur** in bowls and top with the **harissa chicken**.

Add a dollop of **mint yoghurt** to finish.

Enjoy!