



Harissa Chicken on Jewelled Bulgur

with Charred Courgette and Mint Yoghurt

Calorie Smart 25-30 Minutes • Medium Spice • 3 of your 5 a day • Under 650 Calories

24



Garlic Clove



Echalion Shallot



Courgette



Medium Tomato



Mint



Dried Cranberries



Chicken Stock Paste



Bulgur Wheat



Diced Chicken Thigh



Harissa Paste



Low Fat Natural Yoghurt

Pantry Items
Oil, Salt, Pepper

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 Cranberries	30g	30g	30g
Chicken Stock Paste	10g	15g	20g
Bulgur Wheat 13	120g	180g	240g
Diced Chicken Thigh**	210g	350g	390g
Harissa Paste	¼ sachet	1 sachet	1½ sachets
Low Fat Natural Yoghurt** 7)	75g	150g	150g
Pantry	2P	3P	4P
Water for the Bulgur*	240ml	360ml	480ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	422g	100g
Energy (kJ/kcal)	2365 /565	561 /134
Fat (g)	18.6	4.4
Sat. Fat (g)	3.7	0.9
Carbohydrate (g)	69.3	16.4
Sugars (g)	20.0	4.7
Protein (g)	33.0	7.8
Salt (g)	1.33	0.32

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).
PersonalPoints™ values based on low-cal cooking spray oil.

Allergens

7) Milk 13) Cereals containing gluten

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.

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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. Chop the **tomatoes** into 1cm pieces.

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



Fry the Chicken

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

Once hot, add the **diced chicken** 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. The chicken is cooked when no longer pink in the middle.

Scan to get your exact PersonalPoints™ value



Cook the Bulgur

Heat a drizzle of **oil** in a large saucepan on medium-high heat.

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

Pour the **water for the bulgur wheat** (see pantry for amount) into the pan, add the **chicken stock paste** and bring to the boil. Stir in the **bulgur**, bring it back up to the boil and 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, cranberries** 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.



Serve

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

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

Enjoy!