



# MOROCCAN PORK SAUSAGE TAGINE

with Dried Apricots and Chickpeas over Couscous



## HELLO TAGINE

A quick-cooking stew with major slow-cooked flavor.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 1130**



Shallot



Carrots



Dried Apricots



Chickpeas



Chicken Stock Concentrates



Sweet Italian Pork Sausage



Sour Cream  
(Contains: Milk)



Garlic



Roma Tomato



Cilantro



Lemon



Couscous  
(Contains: Wheat)



Turkish Spice Blend



Hot Sauce



## START STRONG

Here's the lowdown on the knife techniques you'll use in this recipe: To mince is to cut an item into the finest pieces you can. To dice is to make cubes. To slice means long, thin cuts. And to chop is to repeatedly cut into smaller pieces.

## BUST OUT

- Peeler
- Strainer
- Small pot
- Large pan
- 2 Small bowls
- Vegetable oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient **2-person** | **4-person**

- |                               |                     |
|-------------------------------|---------------------|
| • Shallot                     | 1   2               |
| • Garlic                      | 2 Cloves   4 Cloves |
| • Carrots                     | 6 oz   12 oz        |
| • Roma Tomato                 | 1   2               |
| • Dried Apricots              | 1 oz   2 oz         |
| • Cilantro                    | ¼ oz   ½ oz         |
| • Chickpeas                   | 13.4 oz   26.8 oz   |
| • Lemon                       | 1   2               |
| • Sweet Italian Pork Sausage* | 9 oz   18 oz        |
| • Chicken Stock Concentrates  | 2   4               |
| • Couscous                    | ½ Cup   1 Cup       |
| • Turkish Spice Blend         | 1 TBSP   2 TBSP     |
| • Sour Cream                  | 2 TBSP   4 TBSP     |
| • Hot Sauce                   | 1 tsp   2 tsp       |

\* Pork Sausage is fully cooked when internal temperature reaches 160 degrees.

## WINE CLUB

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## 1 PREP

Wash and dry all produce. Halve, peel, and mince **shallot**. Mince or grate **garlic**. Peel **carrots**, then thinly slice on a diagonal. Dice **tomato**. Roughly chop **apricots**, if necessary. Finely chop **cilantro** leaves and stems. Drain and rinse **chickpeas**. Quarter **lemon**. Remove **sausage** from casings; discard casings.



## 4 COOK VEGGIES

Heat a large drizzle of **oil** in same pan over medium-high heat. Add **carrots**. Cook, stirring, until softened and lightly browned, 5-6 minutes. Add a large pinch of **salt** and remaining **shallot, garlic, and Turkish Spice**. Cook, stirring, until fragrant, 1-2 minutes. Meanwhile, in a small bowl, combine ¼ **cup water** (¾ cup for 4 servings) and remaining **stock concentrates**.



## 2 COOK COUSCOUS

Heat a drizzle of **oil** in a small pot over medium-high heat. Add half the **shallot** and half the **garlic**. Cook, stirring, until just softened, 1-3 minutes. Stir in ¼ **cup water** (1½ cups for 4 servings), half the **stock concentrates**, and a pinch of **salt**. Bring to a boil, then add **couscous**. Cover, remove from heat, and set aside.



## 5 SIMMER TAGINE AND MAKE CREMA

Pour **stock mixture** into pan with **veggies**. Stir in **sausage, chickpeas, and tomato**. Bring to a low simmer, then cover pan. (**TIP:** If your pan doesn't have a lid, use a piece of aluminum foil to cover.) Cook until liquid is slightly reduced, 2-3 minutes. Meanwhile, in a second small bowl, combine **sour cream, hot sauce** to taste, and a pinch of **salt**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



## 3 COOK SAUSAGE

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **sausage** and half the **Turkish Spice**. Cook, breaking up meat into pieces, until browned and cooked through, 5-7 minutes. Remove from pan and set aside.



## 6 FINISH AND SERVE

Fluff **couscous** with a fork; stir in 1 **TBSP butter** (2 TBSP for 4 servings), half the **cilantro**, and a squeeze of **lemon juice** to taste. Season with **salt** and **pepper**. Divide between plates and top with **tagine**. Drizzle with **crema**, then garnish with **apricots** and remaining **cilantro**. Serve with remaining **lemon wedges** on the side.

## CRUNCH TIME

Try adding some chopped, toasted pistachios or almonds to your finished dish.

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