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MOROCCAN CHICKPEA & APRICOT TAGINE

with Garlic Couscous, Creamy Lemon Sauce & Cilantro

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Israeli Couscous
(1 | 2)

Contains: Wheat



Chickpeas
(1 | 2)



Lemon *
(1 | 2)



Tunisian Spice Blend
(1 | 2)



Zucchini *
(1 | 2)



Veggie Stock Concentrates
(2 | 4)



Dried Apricots
(1 | 2)



Yellow Onion
(1 | 2)



Garlic
(3 Cloves | 6 Cloves)



Sour Cream *
(2 | 4)
Contains: Milk



Cilantro *
(1 | 1)



Hot Sauce
(1 | 2)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Olive Oil
(2 tsp | 4 tsp)

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

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CHEF'S TIP

Want to go a little NUTS in a great way? If you've got some almonds or pistachios in your pantry (see what we did there??), toast 'em up and scatter over your finished tagine for a protein-packed crunch.

1.



Wash and dry all produce. Zest and quarter **lemon**. Peel and finely chop **garlic**. Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Halve, peel, and dice **onion**. Drain and rinse **chickpeas**. Roughly chop **cilantro**.

2.



In a small bowl, combine **sour cream**, **lemon zest**, a pinch of **garlic**, and a squeeze of **lemon juice**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.

3.



Melt **1 TBSP butter** (2 TBSP for 4 servings) in a medium pot over medium-high heat. Add **half the remaining garlic** and cook until fragrant, 30 seconds. Stir in **couscous** to coat. Add **¾ cup water** (1½ cups for 4), **half the stock concentrates** (you'll use the rest later), and a big pinch of **salt**. Bring to a boil, then cover and reduce heat to low. Cook until couscous is tender, 6–8 minutes. Drain any excess liquid if necessary. Keep covered off heat.

4.



While couscous cooks, heat a **large drizzle of olive oil** in a large pan over medium-high heat. Add **zucchini** and **onion** and season with **salt** and **pepper**. Cook, stirring, until softened and lightly browned, 5–7 minutes (7–10 minutes for 4 servings). Add **Tunisian Spice** and **remaining garlic**. Cook, stirring, until fragrant, 1 minute.

5.



Stir **⅓ cup water** (⅔ cup for 4 servings) and **remaining stock concentrates** into pan. Stir in **chickpeas** and bring to a simmer. Cook until liquid is slightly reduced, 1–2 minutes. Reduce heat to low, then stir in **half the apricots** (save the rest for serving), **half the cilantro**, **1 TBSP butter** (2 TBSP for 4), and a squeeze of **lemon juice** until combined. Season with **salt** and **pepper**.

6.



Season **couscous** with **salt** and **pepper**; divide between bowls. Top with **chickpea mixture** and **creamy lemon sauce**. Drizzle with **hot sauce** if desired. Sprinkle with **remaining cilantro** and **apricots**. Serve with **remaining lemon wedges** on the side.