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MOROCCAN CHICKPEA & APRICOT TAGINE

with Garlic Couscous & Creamy Lemon Sauce

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Lemon *
(1 | 2)



Garlic
(3 Cloves | 6 Cloves)



Zucchini *
(1 | 2)



Yellow Onion
(1 | 2)



Chickpeas
(1 | 2)



Cilantro *
(1 | 1)



Sour Cream *
(2 | 4)
Contains: Milk



Israeli Couscous
(1 | 2)
Contains: Wheat



Veggie Stock Concentrates
(2 | 4)



Tunisian Spice Blend
(1 | 2)



Dried Apricots
(1 | 2)

PREP IN **10 MIN** READY IN **35 MIN**



If you chose to add a protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



Ground Turkey 🍖
(1 | 2)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

Olive Oil
(2 tsp | 4 tsp)
Hot Sauce
(Optional)

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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 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 **squeeze of lemon juice**, and a **pinch of garlic**. 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. Add **couscous** and stir 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 until ready to serve.

4.



While couscous cooks, heat a **large drizzle of olive oil** in a large pan over medium-high heat. Add **zucchini** and **onion**; 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.



Add **turkey** to pan along with **zucchini** and **onion**; cook, breaking up meat into pieces, until turkey is browned and cooked through and veggies are softened, 5–7 minutes (**7–10 minutes for 4**).

5.



Stir **⅓ cup water** (**⅔ cup for 4 servings**) and **remaining stock concentrates** into pan. Stir in **chickpeas**, then bring to a simmer. Cook until liquid has 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**. If you've got some on hand, drizzle with **hot sauce** from your pantry if desired. Sprinkle with **remaining apricots** and **remaining cilantro**. Serve with **remaining lemon wedges** on the side.

Ground Turkey is fully cooked when internal temperature reaches 165 degrees.

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