



Harissa-Fig Chicken and Golden Halloumi Rice

with Garden Greens

Special

40 Minutes



Chicken Breasts ⁺
2 | 4



Halloumi Cheese
1 | 2



Basmati Rice
¾ cup | 1 ½ cups



Red Onion
1 | 2



Mini Cucumber
1 | 2



Spring Mix
56 g | 113 g



Parsley
7 g | 14 g



Fig Spread
2 tbsp | 4 tbsp



Red Wine Vinegar
1 tbsp | 2 tbsp



Harissa Spice Blend
1 tbsp | 2 tbsp



Cumin-Turmeric
Spice Blend
1 ½ tsp | 3 tsp



Chicken Broth
Concentrate
2 | 4

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Start rice

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

- Peel, then cut **onion** into ¼-inch pieces.
- Heat a medium pot over medium-high heat.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, 1 **tbsp** (2 tbsp) **butter** and **three-quarters of the onions**. Cook, stirring often, until softened, 2-3 min.
- Add **rice** and **Cumin-Turmeric Spice Blend**. Stir to coat.
- Add 1 ¼ **cups** (2 ½ cups) **water** and **half the broth concentrate**. Bring to a boil over high heat.

2



Cook rice and prep

- Once boiling, reduce heat to low. Cover and cook **rice** until tender and liquid is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.
- While **rice** cooks, finely chop **remaining onion**.
- Thinly slice **cucumber**.
- Roughly chop **parsley**.
- Add **half the vinegar**, ¼ **tsp** (½ tsp) **sugar** and 1 **tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then stir to combine.
- Add **cucumber** and **remaining onions**. Toss to coat. Set aside.

3



Sear chicken

- Pat **chicken** dry with paper towels.
- Combine **chicken**, **Harissa Spice blend** and ½ **tbsp** (1 tbsp) **oil** in a medium bowl. Season with **salt** and **pepper**, then toss to coat.
- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **chicken**. (**NOTE:** Don't overcrowd the pan; cook chicken in 2 batches if needed.) Cook until golden, 1-2 min per side.
- Transfer **chicken** to a parchment-lined baking sheet. Spread **half the fig spread** over top.

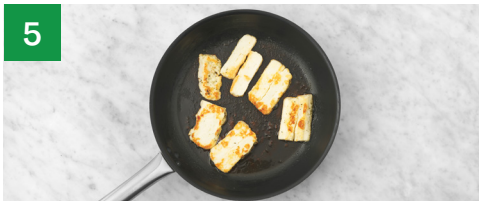
4



Finish chicken and make fig sauce

- Roast **chicken** in the **middle** of the oven until cooked through, 12-14 min.**
- Remove pan from heat. Add **remaining vinegar**, **remaining fig spread**, **remaining broth concentrate**, ½ **cup** (½ cup) **water** and 1 **tbsp** (2 tbsp) **butter**. Return pan to heat. Cook, stirring often, until **sauce** is glossy and slightly thickened, 1-2 min. Transfer **sauce** to a small bowl. Cover to keep warm.
- Carefully rinse out the pan.

5



Sear halloumi

- Cut **halloumi** into ¼-inch-thick slices.
- Using a strainer, rinse **halloumi** in cold **water**, then pat dry with paper towels.
- Reheat the same pan over medium.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **halloumi**. Cook until golden-brown, 2-3 min per side.
- Transfer **halloumi** to a cutting board, then cut into ¼-inch pieces.

6



Finish and serve

- Fluff **rice** with a fork, then stir in **halloumi** and **half the parsley**.
- Add **spring mix** to the large bowl with **cucumber** and **onions**. Toss to coat.
- Thinly slice **chicken**.
- Divide **rice** and **salad** between plates.
- Top **rice** with **chicken**. Spoon **fig sauce** over top.
- Sprinkle **remaining parsley** over top.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.