



**Product Spotlight:
Dried Apricots**

Dried apricots add a lovely natural sweetness to this dish! They are high in fibre and a good source of vitamin C.





Apricot Chicken with Green Beans & Rice


A family classic! Chicken simmered in a Moroccan base sauce with dried apricots served over rice and garnished with toasted almonds.

Slow cook it!

You can cook the apricot chicken in a slow cooker instead. Add the beans towards the end of the cook, serve with rice and garnish with almonds.


25 minutes


4 servings


Chicken

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	38g	28g	83g

FROM YOUR BOX

BASMATI RICE	300g
BROWN ONION	1
CARROT	1
DICED CHICKEN THIGHS	600g
MOROCCAN SPICE MIX	1 sachet
TOMATOES	2
DRIED APRICOT/ALMOND MIX	120g
GREEN BEANS	250g

FROM YOUR PANTRY

oil for cooking, butter, salt, pepper, cornflour, 1 stock cube

KEY UTENSILS

large frypan with lid, saucepan, frypan

NOTES

You can slice and add the beans to simmer with the chicken if preferred.

Moroccan spice mix: ground cumin, coriander, paprika, turmeric, cinnamon, allspice



1. COOK THE RICE

Place rice in a saucepan, cover with **600ml water**. Bring to a boil. Cover with a lid and reduce to medium-low heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. COOK THE CHICKEN

Heat a large frypan over medium-high heat with **oil**. Slice onion and carrot (into crescents). Add to pan along with chicken and spice mix. Cook for 5 minutes until fragrant.



3. SIMMER THE SAUCE

Chop tomatoes and dried apricots, add to pan. Stir in **1 tbsp cornflour** and **1 crumbled stock cube** until coated. Slowly stir in **1 cup water**. Cover and simmer for 10 minutes until thickened and chicken is cooked through.



4. TOAST THE ALMONDS

Add almonds to a dry frypan over medium-high heat. Toast for 3–4 minutes until golden. Remove from pan and set aside.



5. COOK THE BEANS

Trim and halve beans. Add to pan along with **1/2 tbsp butter**. Cook for 3–5 minutes until tender (see notes). Season with **pepper**.



6. FINISH AND SERVE

Season chicken with **salt and pepper**. Serve with rice and beans on the side. Garnish with toasted almonds.



Scan the QR code to
submit a Google review!

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

