



Chicken Yassa

with Collard Greens & Steamed Rice

 40-50min  2 Servings

Chicken Yassa is a West African stew that's all about warm, comforting flavors. It's full of caramelized onions and tender chicken breasts simmered in a sweet and spicy lemon sauce. The heat comes from fresh jalapeños, but if spicy isn't your jam, hold back on the peppers and add as much as you like. We pair this saucy dish with tender collard greens and rice to soak up any remaining sauce—you won't want to waste a drop!

What we send

- 5 oz jasmine rice
- garlic
- 1 oz fresh ginger
- 1 jalapeño chile
- 1 lemon
- 12 oz pkg boneless, skinless chicken breasts
- 3 pkts Dijon mustard
- 1 bunch collard greens
- 1 yellow onion
- 1 oz Castelvetrano olives

What you need

- kosher salt & ground pepper
- neutral oil
- white wine vinegar (or apple cider vinegar)
- sugar

Tools

- small saucepan
- medium skillet

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 790kcal, Fat 30g, Carbs 83g, Protein 49g



1. Cook rice, prep aromatics

In a small saucepan, combine **rice**, **1 ¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover; cook over low heat until rice is tender and water is absorbed, about 17 minutes. Finely chop **1 tablespoon each garlic and peeled ginger**, keeping separate. Thinly slice **jalapeño**; finely chop 1 teaspoon. Squeeze **1 ½ tablespoons lemon juice** into a medium bowl; cut remaining into wedges.



4. Cook collard greens

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **collard greens** and **remaining garlic**; cook, stirring, until wilted, 1–2 minutes. Add **3 tablespoons water** and season with **salt** and **pepper**. Cook until collards are bright green and tender, and water is evaporated, 2–3 minutes. Transfer to a bowl and cover to keep warm. Rinse and dry skillet.



2. Marinate chicken

Pat **chicken** dry, then pound to an even ½-inch thickness, if desired. To bowl with **lemon juice**, whisk in **all of the Dijon mustard, chopped ginger and jalapeno, half of the chopped garlic, 1 ½ tablespoons each of oil and vinegar**, and **½ teaspoon salt**. Add chicken and turn to coat. Set aside to marinate until step 5.



5. Cook onions & chicken

Heat **1 tablespoon oil** in same skillet over medium-high. Add **onions**; season with **salt** and **pepper**. Cook, stirring, until softened and golden, 2–3 minutes. Scrape marinade (do not discard) off **chicken**. Push onions to outer edges of skillet; add chicken to center. Cook, stirring onions occasionally, until chicken is deeply browned underneath but not cooked through, 4–5 minutes.



3. Prep vegetables

Trim ends from **half of the collard greens** (save rest for own use), remove tough center stem, then stack leaves and cut into 1 ½-inch ribbons. Halve and thinly slice **all of the onion**. In a small bowl, toss sliced **jalapeños** with **1 teaspoon vinegar** and a **pinch of sugar**; set pickled jalapeños aside until ready to serve.



6. Finish & serve

Flip **chicken**; stir in **marinade, ½ cup water**, and **1 ½ teaspoons sugar**; scrap up any browned bits. Reduce heat to medium-low; cook until sauce is reduced by half and chicken is cooked through, 5–6 minutes. Season to taste with **salt**. Fluff **rice**. Serve **chicken** topped with **olives** (remove any pits) and **pickled jalapeños** alongside **rice** and **collard greens**. Enjoy!