



Oven-Fried Berbere Chicken

with Spinach, Dates & Almond Salad



20-30min



2 Servings

We've taken crispy chicken to a whole new level with the addition of Berbere spice: an Ethiopian blend of chiles, fenugreek, paprika, cardamom, coriander, and ginger. Mayonnaise is the secret ingredient for a crunchy breadcrumb topping and it doubles as a creamy addition to the salad dressing. Our favorite part? Pieces of soft dates in the spinach salad for pockets of caramel sweetness.

What we send

- 1 lemon
- 12 oz pkg boneless, skinless chicken breasts
- 2 oz mayonnaise ^{3,6}
- berbere spice blend (use 1 tsp)
- 1 oz panko ^{1,6}
- 2 oz medjool dates
- 1 oz salted almonds ¹⁵
- 3 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- meat mallet (or heavy skillet)
- rimmed baking sheet
- small skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Soy (6), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 710kcal, Fat 50g, Carbs 40g, Proteins 31g



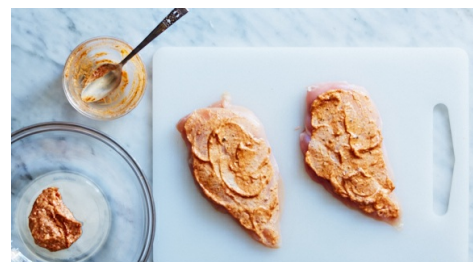
1. Prep ingredients

Preheat oven to 450°F with top rack 6 inches from heat source. Zest **lemon**, then squeeze **lemon juice** into a small bowl, keeping zest and juice separate. Lightly **oil** a rimmed baking sheet.



4. Prep salad

Meanwhile, pit and thinly slice **dates**. Coarsely chop **almonds**.



2. Prep chicken

In a small bowl, combine **mayonnaise**, **lemon zest**, **1 teaspoon berbere spice blend**, and **¼ teaspoon each of salt and pepper**. Transfer **half of the spiced mayonnaise** to a large bowl. Pat **chicken** dry, then pound to ¼-inch thickness. Spread remaining spiced mayonnaise from small bowl over top one side of chicken.



5. Make salad

To large bowl with **remaining spiced mayonnaise**, add **1½ tablespoons each of lemon juice and oil**, whisking to combine; season to taste with **salt** and **pepper**. Add **spinach, dates**, and **almonds**, tossing well to combine.



3. Bread & roast chicken

Heat **panko** and **1 tablespoon oil** in a small skillet over medium-high, stirring until golden, about 2 minutes. Transfer to a plate, then season with **salt**. Press spiced side of **chicken** into toasted panko until well coated. Transfer chicken to prepared baking sheet, panko side up. Roast on top oven rack until chicken is cooked through, about 8 minutes.



6. Finish & serve

Transfer **chicken** to a cutting board and slice into strips. Serve **chicken** with **salad** alongside. Enjoy!