



Berbere Chicken Paillard

with Pomegranate, Orange & Arugula Salad

20-30min 2 Servings

Berbere is an Ethiopian spice blend that includes chile, garlic, fenugreek, and warm spices, such as allspice and cinnamon. The flavors are an excellent match for thinly pounded chicken breasts that cook in a hot skillet until golden and crusty. We serve the chicken with an arugula salad studded with pomegranate seeds, sweet oranges, and feta cheese.

What we send

- 1 oz salted almonds ¹⁵
- 1 orange
- 12 oz boneless, skinless chicken breasts
- $\frac{1}{4}$ oz berbere spice blend (use 1-2 tsp)
- 1 pkt chicken broth concentrate
- 3 oz arugula
- 1 piece feta cheese ⁷
- 1 oz pomegranate seeds

What you need

- red wine vinegar (or apple cider vinegar)¹⁷
- olive oil
- kosher salt & ground pepper

Tools

- meat mallet (or heavy skillet)
- large 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

Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 600kcal, Fat 44g, Carbs 11g, Proteins 48g



1. Prep ingredients

Coarsely chop **almonds**. Cut ends from **orange**. Stand on one end, then cut peel and bitter white pith from orange, cutting from top down (following the curve of the orange). Halve orange from top to bottom, then cut crosswise $\frac{1}{4}$ -inch thick slices.



2. Make vinaigrette

Squeeze **2 tablespoons orange juice** from the peels and some of the orange slices into a medium bowl. Whisk in **1 tablespoon vinegar** and **3 tablespoons oil**. Season to taste with **salt** and **pepper**.



3. Prep chicken

Pat **chicken** dry. Place chicken between 2 sheets of plastic. Using a meat mallet (or heavy skillet), pound chicken to an even $\frac{1}{4}$ -inch thickness. Season all over with **1-2 teaspoons berbere spice blend** (depending on heat preference).



4. Cook chicken

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **chicken** and cook until golden brown and cooked through, 2-3 minutes per side.



5. Make pan sauce

Transfer **chicken** to a plate. Immediately add **chicken broth concentrate**, **$\frac{1}{4}$ cup water**, and **2 tablespoons of the vinaigrette**. Bring to a simmer and cook, scraping up any browned bits, until slightly reduced, about 1 minute. Season to taste with **salt** and **pepper**.



6. Make salad & serve

Add **arugula**, **almonds**, **orange slices**, **crumbled feta cheese**, and **pomegranate seeds** to bowl with **remaining orange vinaigrette**, and toss to coat. Season to taste with **salt** and **pepper**. Serve **salad** alongside **chicken**, with **pan sauce** spooned over chicken. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com **#marthaandmarleyspoon**