



Harissa Butter Grilled Chicken

with Spiced Carrots & Spinach Salad



30-40min



2 Servings

Butter makes everything better—especially when it's mixed with spices! Here we create a compound butter by combining it with harissa, a warming North African blend. We spoon the spiced butter over juicy char-grilled chicken breasts and serve it alongside baharat-honey-glazed carrots and fresh baby spinach. This dinner is the perfect blend of sweet and savory with just a touch of heat.

What we send

- 2 scallions
- 2 carrots
- ½ oz honey
- ¼ oz baharat spice blend ²
- ¼ oz harissa spice blend
- 12 oz pkg boneless, skinless chicken breasts
- 3 oz baby spinach
- 2 oz roasted red peppers

What you need

- butter ¹
- kosher salt & ground pepper
- olive oil
- white wine vinegar (or apple cider vinegar)

Tools

- grill or grill pan
- medium skillet
- meat mallet (or heavy skillet)

Cooking tip

Heat oil in a skillet over medium-high. Add chicken; cook until golden and cooked through, 3-4 minutes per side. Add scallions and cook until tender and lightly charred, about 1 minute.

Allergens

Milk (1), Sesame (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 480kcal, Fat 26g, Carbs 21g, Protein 42g



1. Prep ingredients

Preheat a grill to medium-high, if using.

Trim **scallions**, then very thinly slice 1 tablespoon scallion dark greens; leave remaining scallions whole. Transfer sliced scallions to a small bowl; add **2 tablespoons butter** and set aside to soften slightly.

Peel **carrots**; cut into ¼-inch thick slices on an angle.

In a small bowl, stir to combine **honey** and **½ teaspoon baharat spice**.



4. Prep chicken

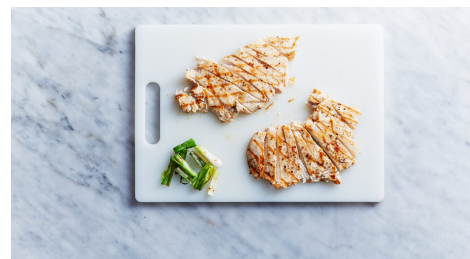
Preheat a grill pan to medium-high, if using.

Place **chicken** between 2 sheets of plastic wrap and use a meat mallet or heavy skillet to pound to an even thickness of ¾-inch. Rub chicken with **oil** and season with **½ teaspoon salt** and **several grinds of pepper**.



2. Make harissa butter

Finely chop **roasted red peppers**. Add chopped peppers to bowl with **sliced scallions and butter**. Add **¼-½ teaspoon harissa spice** (depending on heat preference) and season with **salt and pepper**. Mash with a spoon or fork until combined. Set **harissa butter** aside until step 6.



5. Grill chicken & scallions

Oil grates of grill or grill pan. Add **chicken** and **long scallion pieces** and cook, turning once or twice until lightly charred and cooked through, about 7 minutes total for chicken and 3-4 minutes for scallions. Transfer to a cutting board and slice chicken. Cut scallions into 1-inch pieces.



3. Cook carrots

Heat **1 tablespoon butter** in a medium skillet over medium-high. Add **carrots** and cook, stirring, until just starting to brown, about 5 minutes. Add **¼ cup water**, cover, and cook over medium heat until tender and water is evaporated, about 3 minutes. Add **honey spice mixture** and cook, stirring, until glazed, 1-2 minutes more. Cover and keep warm off the heat.



6. Finish & serve

In a medium bowl, whisk **1 tablespoon oil** with **1½ teaspoons vinegar** and season to taste with **salt and pepper**; add **spinach** and toss to combine. Transfer **salad** to plates and top with **grilled chicken** and **scallions**. Spoon **harissa butter** over top and serve **spiced carrots** alongside. Enjoy!