



Berbere Chicken Paillard

with Dried Cherries, Orange & Arugula Salad



20-30min



2 Servings

Berbere is an Ethiopian spice blend that includes dried chiles, garlic, fenugreek, and spices like 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 a peppery arugula salad studded with dried cherries, sweet oranges, and feta cheese. This plate is the perfect combination of warming and refreshing!

What we send

- 1 oz roasted almonds ²
- 1 orange
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz berbere spice blend
- 1 pkt chicken broth concentrate
- 1 bag arugula
- 2 oz feta ¹
- 1 oz dried cherries

What you need

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

Tools

- meat mallet (or heavy skillet)
- large skillet

Allergens

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

Nutrition per serving

Calories 650kcal, Fat 42g, Carbs 27g, Protein 50g



1. Prep almonds & orange

Coarsely chop **almonds**. Cut ends from **orange**; stand on one flat end, then cut peel and white pith from orange, cutting from top down (following the curve of the orange). Halve orange from top to bottom, then cut crosswise ¼-inch thick slices.



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. Transfer chicken to a plate.



2. Make vinaigrette

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



5. Make pan sauce

Transfer **chicken** to a plate. Immediately add **chicken broth concentrate**, **¼ 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**.



3. Pound & season chicken

Pat **chicken** dry. Place chicken between 2 sheets of plastic. Use a meat mallet (or heavy skillet) to pound chicken to an even ¼-inch thickness. Season all over with **1-2 teaspoons berbere spice blend** (depending on heat preference).



6. Make salad & serve

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