



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 quick-cooking brown rice
- garlic
- 1 oz fresh ginger
- 1 jalapeño chile
- 1 lemon
- 12 oz pkg boneless, skinless chicken breasts
- 2 (0.25 oz) grey poupon 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) ¹⁷
- sugar

Tools

- small saucepan
- medium skillet

Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 32g, Carbs 78g, Protein 50g



1. Cook rice, prep aromatics

Bring a small saucepan of **salted water** to a boil. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, about 22 minutes. Drain. Return to saucepan off heat. Keep covered. Mince **1 tablespoon each garlic and peeled ginger**; keep separate. Thinly slice **jalapeño**; mince 1 teaspoon. Squeeze **1½ 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 jalapeño, half of the chopped garlic, 1½ tablespoons each of oil and vinegar**, and ½ teaspoon **salt**. Add chicken and turn to coat. Set aside to marinate until step 5.



5. Sauté onions

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 1½-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 **1½ 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!

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

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