



Martha's Best 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
- 2 oz mayonnaise ^{3,6}
- ¼ oz berbere spice blend
- 12 oz pkg boneless, skinless chicken breasts
- 1 oz panko ¹
- 2 oz medjool dates
- 1 oz salted almonds ¹⁵
- 5 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper

Tools

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

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 43g, Carbs 40g, Protein 46g



1. Prep ingredients

Preheat oven to 450°F with a rack in the top position. Finely grate **all of the lemon zest**, then squeeze **all of the 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!