



## West African-Style Peanut Chicken

with Couscous & Collard Greens



30-40min



2 Servings

Love big, bold flavors? Look no further! This West African-inspired dinner packs a punch. We quickly marinate boneless chicken breasts in harissa, an African spice blend made smoked chili peppers. We serve this flavorful pan-roasted chicken with creamy peanut sauce, sautéed collard greens, and fluffy couscous. A sprinkle of chopped peanuts on top adds a delightful nutty crunch—no boring bites here!



## What we send

- ¼ oz harissa spice blend
- 12 oz pkg boneless, skinless chicken breasts
- 1 bunch collard greens
- garlic
- ¼ oz fresh cilantro
- 1 lime
- 1.15 oz peanut butter<sup>5</sup>
- 6 oz tomato paste
- 3 oz couscous<sup>1</sup>
- 1 oz salted peanuts<sup>5</sup>

## What you need

- neutral oil
- kosher salt & ground pepper

## Tools

- medium nonstick skillet
- small saucepan

## Allergens

Wheat (1), Peanuts (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 720kcal, Fat 33g, Carbs 54g, Protein 58g



### 1. Marinate chicken

In a medium bowl, whisk to combine **2 teaspoons oil**, **1 harissa**, and a **generous pinch each of salt and pepper**. Pat **chicken** dry, then add to marinade and turn to coat. Set chicken aside to marinate until step 4.



### 2. Prep ingredients & sauce

Remove tough stems from **collard greens**; stack leaves, roll into a cylinder, and thinly slice crosswise. Finely chop **1 teaspoon garlic**. Finely chop **cilantro leaves and stems**. Squeeze **2 teaspoons lime juice** into a small bowl; cut any remaining lime into wedges. In a second small bowl, stir to combine **peanut butter**, **½ cup water**, and **2 tablespoons tomato paste**.



### 3. Cook collard greens

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **collard greens** and **half of the garlic**; cook until wilted, 1–2 minutes. Stir in **3 tablespoons water**; season with **salt** and **pepper**. Cook until collards are bright green and tender, and water is evaporated, 2–3 minutes. Stir in **1 teaspoon of the lime juice**. Transfer to a bowl and cover to keep warm.



### 4. Cook couscous & chicken

In a small saucepan, combine **½ cup water** and a **pinch of salt**. Cover and bring to a boil. Uncover and stir in **couscous**; remove from heat. Cover and let couscous stand for at least 5 minutes (or until ready to serve). Heat **1 teaspoon oil** in same skillet over medium-high. Add **chicken** and cook until browned and cooked through, 3–4 minutes per side. Transfer chicken to plate.



### 5. Start sauce

Heat **2 teaspoons oil** in same skillet over medium-low. Add **remaining garlic** and **1 teaspoon harissa**; cook, stirring, until fragrant, about 30 seconds. Stir in **peanut butter mixture** and cook until warm and smooth, 1–2 minutes. Remove from heat. Stir in **remaining lime juice**. Season to taste with **salt** and **pepper**.



### 6. Finish & serve

Return **chicken and any juices** to skillet; turn to coat in **sauce**. Fluff **couscous** with fork, then stir in **half of the cilantro**. Coarsely chop **peanuts**. Serve **chicken and sauce** over **couscous** with **collards** alongside. Garnish with **chopped peanuts** and **remaining cilantro**. Pass **any lime wedges** at the table for squeezing over. Enjoy!