



## Moroccan Chicken Breast

with Apricot Chutney & Kale Salad



20-30min



2 Servings

Ras el hanout-spiced chicken sears up in a hot pan until it's golden. Set atop a bed of tender kale studded with salted almonds, it's nearly too good to be true. The apricot chutney does double duty as part salad dressing and part condiment.



## What we send

- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz ras el hanout
- 1 oz diced dried apricots <sup>2</sup>
- 1 bunch curly kale
- 2 (¾ oz) Parmesan <sup>1</sup>
- 1 oz salted almonds <sup>3</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- apple cider vinegar
- sugar

## Tools

- small saucepan
- medium heavy skillet

## Allergens

Milk (1), Sulphites (2), Tree Nuts (3).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 770kcal, Fat 51g, Carbs 24g, Protein 53g



## THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below  
to match your recipe choices.  
Happy cooking!

### 1. Prep chicken

Pat **chicken** dry. Rub all over with **1 tablespoon oil**; season with **1¼ teaspoons ras el hanout**, **½ teaspoon salt**, and **several grinds of pepper**. Set aside until step 4.



### 4. Cook chicken

Heat **1 tablespoon oil** in a medium heavy skillet over medium-high. Add chicken and cook until golden brown and cooked through, 3-4 minutes per side. Transfer to a cutting board to rest, 5 minutes.

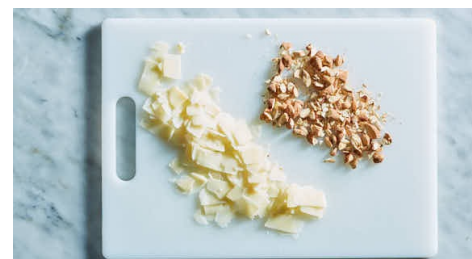


### 2. Make chutney

Finely chop **apricots** into ⅛-inch pieces, if necessary.

Add to a small saucepan with **¼ cup water**, **2½ tablespoons vinegar**, and **1 tablespoon sugar**. Bring to a boil.

Reduce heat to medium and cook until liquid is reduced to a syrup, 3-4 minutes. Season to taste with **salt**.



### 5. Prep Parmesan & almonds

While **chicken** cooks, use a vegetable peeler to thinly shave **Parmesan** (or cut into very thin slices).

Coarsely chop **almonds**.



### 3. Prep kale

Meanwhile, strip **kale leaves** from stems; discard stems. Stack leaves, roll like a cigar, then cut crosswise into thin ribbons.

Toss in a large bowl with **½ teaspoon each of salt and sugar**. Using your hands, squeeze and massage kale until softened, about 10 times.



### 6. Finish & serve

Add **2 tablespoons vinegar** and **¼ cup oil** to bowl with **kale**; toss to combine. Add **Parmesan** and **⅓ of the chutney**; toss to combine. Spoon onto plates and sprinkle with **almonds**. Cut **chicken** into ½-inch thick slices.

Serve **chicken** and **salad** with **remaining chutney** alongside. Enjoy!