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## Masala Lime Chicken

with Ginger Apple Relish and Naan



20-30min



2 Servings

This dish brings together a medley of great flavors and textures. Tossing the chicken in a lime dressing once it's cooked ensures that none of the bright citrus flavors get lost in the skillet. A little salt and pepper goes a long way and transforms yogurt into a delicious savory dip for warm naan. The final touch? A crunchy and refreshing sweet-tart apple relish. Cook, relax and enjoy!

## What we send

- garam masala
- granny smith apple
- lime
- fresh mint
- fresh ginger
- rice vinegar
- boneless skinless chicken breast

## What you need

- coarse salt
- freshly ground black pepper
- olive oil
- sugar

## Tools

- large skillet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 640.0kcal, Fat 21.8g, Proteins 49.9g, Carbs 55.9g



### 1. Prep ingredients

Cut sides from apple and discard core. Thinly slice apple, stack slices, and cut into matchsticks. Peel and grate ginger. Pick mint leaves from stems, reserve a few leaves for garnish then roughly chop the rest.



### 2. Make relish

Combine apples, ginger, vinegar, and 1 teaspoon sugar in a medium bowl. Season with salt and pepper; stir to combine.



### 3. Prep chicken & dressing

Using a sharp knife and cutting parallel to the cutting board, split each chicken breast in half horizontally and season with garam masala and 1 teaspoon salt. Zest and juice the lime into a small bowl. Add 1 tablespoon oil and whisk to combine; season to taste with salt and pepper.



### 4. Cook chicken

Heat 1 tablespoon oil in a large skillet over medium-high. Add chicken and cook, turning once, until golden brown and cooked through, about 4 minutes per side. Remove skillet from heat, add lime dressing and turn chicken to coat.



### 5. Make yogurt sauce

Whisk yogurt and 2 tablespoons water in a small bowl and season to taste with salt and pepper.



### 6. Broil naan

Preheat broiler to high. Place naan directly on oven rack and broil until warmed through, about 1 minute. Brush naan with oil, season with salt and pepper, and tear or cut in half. Add mint to relish. Serve chicken with relish, yogurt sauce, and naan. Enjoy!