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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!