



## Oven-Fried Berbere Chicken

with Spinach, Dates, and Almonds



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. Cook, r...

## What we send

- boneless, skinless chicken breasts
- baby spinach
- lemon
- medjool dates
- berbere spice blend

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- meat mallet (or heavy skillet)
- rimmed baking sheet
- small 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 700.0kcal, Fat 38.0g, Proteins 45.0g, Carbs 45.0g



### 1. Prep ingredients

Preheat oven to 450°F with top rack 6 inches from heat source. Zest **lemon**, then squeeze **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

Pat **chicken** dry. Using a meat mallet or heavy skillet, pound evenly to ¼-inch thickness. In a small bowl, combine **mayonnaise**, **lemon zest**, **berbere spice blend**, and **¼ teaspoon each salt and pepper**. Transfer **half of the spiced mayonnaise** to a large bowl. Spread remaining spiced mayonnaise over top side of the chicken only.



### 5. Make salad

To the large bowl with **remaining spiced mayonnaise**, add **1½ tablespoons each lemon juice and oil**, season to taste with **salt and pepper**; whisk to combine. Add **spinach, dates, and almonds**, and toss well to combine.



### 3. Cook chicken

Heat **panko** and **1 tablespoon oil** in a small skillet over medium-high, stirring until golden, about 2 minutes. Transfer to a plate and season to taste with **salt**. Press **spiced-mayo coated chicken** in **toasted panko** to adhere. Transfer **panko-crust chicken** to the prepared baking sheet. Roast on top oven rack until chicken is cooked through, about 8 minutes.



### 6. Finish & serve

Transfer **chicken** to a cutting board and thickly slice. Serve **chicken** with **salad** alongside. Enjoy!