



## Oven-Fried Berbere Chicken

with Spinach, Dates, and Almonds



20-30min



4 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

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

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- meat mallet (or heavy skillet)
- medium skillet
- rimmed baking sheet

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 30.0g, Proteins 45.0g, Carbs 47.0g



### 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 to a ¼-inch thickness. In a small bowl, combine **mayonnaise**, **lemon zest**, **2 teaspoons of the berbere spice** (save rest for own use), and **½ teaspoon each salt and pepper**. Transfer **1 tablespoon of the spiced mayonnaise** to a large bowl; spread top side only of chicken with remaining spiced mayonnaise.



### 5. Make salad

To the large bowl with **remaining spiced mayonnaise**, add **1½ tablespoons lemon juice**, **2 tablespoons oil**, and 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-crusting 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!