

Piri-Piri Chicken

with Coconut-Smashed Plantains & Stewed Collard Greens

The chile pepper is one of the world's most well-traveled ingredients. Native to the Americas, it started appearing in Europe in the 16th Century. From there, it went global. Portuguese traders brought chile seeds to Southeastern Africa, where the plant spread and became integral to many local cuisines. A preparation called "piri-piri" (literally "pepper-pepper") soon made its debut. In our version, you'll dust chicken thighs in our own piri-piri spice blend, then pan-roast them for an authentic, lightly-charred flavor and unbeatably crispy texture.



Ingredients

- 2 Bone-In, Skin-On Chicken Thighs
- 1 Plantain
- 2 Scallions
- 1 Bunch Collard Greens
- 1 Lime
- 1 Red Onion

Knick Knacks

- 2 Tablespoons Tomato Paste
- 1 1-Inch Piece Ginger
- ¼ Cup Coconut Milk Powder
- 1 Tablespoon Piri-Piri Spice Blend
(Cayenne Pepper, Ground Cinnamon, Ground Cardamom,
Dried Oregano, Smoked Paprika, Ground Ginger, Dried Lemon
Peel & Light Brown Sugar)

Makes 2 Servings

About 700 Calories Per Serving

Cooking Time: 25 to 35 minutes



1



Pan-roast the chicken:

Preheat the oven to 450°F. Pat the **chicken** dry with paper towels and season with salt, pepper and **half the spice blend**. In a medium pan (oven-safe, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken, skin sides down, and cook 2 to 3 minutes, or until lightly browned. Transfer the pan directly to the oven. (Alternatively, place the browned chicken, skin sides down, on a sheet pan or in a baking dish.) Roast, flipping the chicken halfway through, 23 to 25 minutes, or until cooked through. Remove from the oven.

2



Prepare the ingredients:

While the chicken cooks, wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Peel the plantains and cut into ½-inch-thick rounds. Cut off and discard the root ends of the scallions; thinly slice the scallions on an angle, separating the white bottoms and green tops. Cut out and discard the collar green stems; roughly chop the leaves. Using a peeler, remove the rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime. Peel and thinly slice the onion. Peel and mince the ginger. In a medium bowl, whisk together the **coconut milk powder** and ¼ cup of water.

3



Cook & smash the plantains:

While the chicken continues to cook, add the **plantains** to the pot of boiling water. Cook 9 to 11 minutes, or until tender when pierced with a fork. Turn off the heat. Drain thoroughly and return to the pot. Using a fork, smash the **cooked plantains**. Add the **lime zest**, **coconut milk powder mixture** and the **juice of 2 lime wedges**; stir until thoroughly combined; season with salt and pepper to taste. Set aside in a warm place.

4



Cook the aromatics:

While the plantains cook, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion**, **ginger**, **white bottoms of the scallions** and **remaining spice blend**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened and fragrant. Add the **tomato paste**. Cook, stirring frequently, 1 to 2 minutes, or until dark red.

5



Stew the collard greens:

Add the **collard greens** and ¾ cup of water to the pan of aromatics. Reduce the heat to medium and cook, stirring occasionally, 10 to 12 minutes, or until the collard greens have wilted and the liquid is slightly reduced in volume; season with salt and pepper to taste. Remove from heat.

6



Plate your dish:

Divide the **stewed collard greens** and **smashed plantains** between 2 dishes. Top each with a piece of the **pan-roasted chicken**. Garnish with the **green tops of the scallions** and **remaining lime wedges**. Enjoy!