

# Jamaican Jerk Chicken & Maduros

*with Stewed Collard Greens & Charred Lime*

We're celebrating the flavors of the Caribbean with this recipe, which features chicken rubbed with jerk seasoning (a hot Jamaican spice blend) and a side of maduros, or sautéed, ripe sweet plantain. (Browning on the plantain's skin is a sign of ripeness, meaning it's deliciously ready to cook.) Alongside savory stewed collard greens, maduros are the perfect complement to the spicy chicken. For a unique and easy gourmet finish, we're pan-charring limes to garnish the dish. As the lime halves heat up, their surfaces blacken and caramelize, imparting a sweet-smoky flavor to their juices—no grill required!



## Ingredients

- 2 Boneless, Skin-On Chicken Breasts
- 1 Bunch Collard Greens
- 1 Lime
- 1 Plantain
- 1 Red Onion

## Knick Knacks

- 2 Tablespoons Tomato Paste
- 1 1-Inch Piece Ginger
- 2 Teaspoons Jerk Chicken Spice Blend  
(Cayenne Pepper, Ground Cinnamon, Ground Cardamom, Dried Oregano, Smoked Paprika, Ground Ginger & Dried Lemon Peel)

**Makes 2 Servings**

**About 615 Calories Per Serving**

**Prep Time: 10 min | Cook Time: 25 to 35 min**



For cooking tips & tablet view, visit [blueapron.com/recipes/736](https://blueapron.com/recipes/736)

**Recipe #736**



1



## Prepare the ingredients:

Wash and dry the fresh produce. Peel, halve and thinly slice the onion. Peel and mince the ginger. Remove and discard the collard green stems; roughly chop the leaves. Peel the plantain and cut into 3/4-inch-thick rounds. Halve the lime.

2



## Stew the collard greens:

In a medium pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion** and **ginger**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant. Add the **tomato paste** and cook, stirring frequently, 1 to 2 minutes, or until dark red. Add the **collard greens** and 3/4 cup of **water**; season with salt and pepper. Simmer, stirring occasionally, 15 to 17 minutes, or until the collard greens are wilted and tender. Remove from heat and set aside in a warm place.

3



## Cook the chicken:

While the collard greens stew, pat the **chicken** dry with paper towels; season on both sides with salt, pepper and the **spice blend**. In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken, skin sides down. Cook, loosely covering the pan with aluminum foil, 4 to 6 minutes per side, or until browned and cooked through. Transfer to a plate, leaving any browned bits (or fond) in the pan. Loosely cover the cooked chicken with aluminum foil and set aside in a warm place.

4



## Make the maduros:

Add a thin layer of oil to the pan of reserved fond; heat on medium until hot. Add the **plantain** in a single, even layer; season with salt and pepper. Cook 2 to 3 minutes per side, or until browned and tender when pierced with a knife. Transfer to a paper towel-lined plate and immediately season with salt. Set aside in a warm place. Carefully discard the oil and wipe out the pan.

5



## Char the lime & plate your dish:

Heat the same pan on medium-high until hot. Add the **lime**, cut sides down. Cook 1 to 3 minutes, or until charred. Remove from heat and set aside to cool. Transfer the **cooked chicken** to a cutting board; thinly slice crosswise on an angle. Divide the **stewed collard greens**, **sliced chicken** and **maduros** between 2 plates. Garnish with the **charred lime**. Enjoy!