

Harissa Chicken Skewers

with Kamut & Persimmon Salad

We're celebrating the best of North African street food with this recipe, which features delectable chicken skewers seasoned boldly with harissa paste. The popular condiment is made from a blend of chile peppers, garlic and spices for the perfect kick. We're serving our skewers on a warm grain salad that gets pops of sweetness from persimmon. A quick sauté helps bring out the fall fruit's unique cardamom notes—an aromatic counterpoint to the heat of the chicken.



Blue Apron Wine Pairings

Clayhouse Malvasia Bianca, 2015

Blue Quail Riesling, 2015



Ingredients

- 2 Boneless, Skinless Chicken Breasts
- 8 Wooden Skewers
- 3 Ounces Semi-Pearled Kamut
- 2 Cloves Garlic
- 1 Persimmon
- ½ Bunch Kale

Knick Knacks

- 2 Tablespoons Red Wine Vinegar
- 1 Tablespoon Red Harissa Paste
- ¼ Cup Labneh Cheese

Makes: 2 servings

Prep Time: 10 minutes | **Cook Time:** 30–40 minutes



For cooking tips & tablet view, visit blueapron.com/recipes/1041

Recipe #1041

1



Cook the kamut:

Heat a medium pot of salted water to boiling on high. Once boiling, add the **kamut** and cook, uncovered, 16 to 18 minutes, or until tender. Drain thoroughly and set aside in a warm place.

2



Prepare the ingredients:

While the kamut cooks, wash and dry the fresh produce. Peel and mince the garlic. Remove and discard the kale stems; roughly chop the leaves. Core and small dice the persimmon. Cut each chicken breast lengthwise into 4 equal-sized strips; place in a medium bowl.

3



Assemble the chicken skewers:

While the kamut continues to cook, to the bowl of **chicken strips**, add $\frac{1}{4}$ of the **labneh** and as much of the **harissa paste** as you'd like, depending on how spicy you'd like the dish to be; season with salt and pepper. Toss to thoroughly coat. Working 1 strip at a time, carefully thread the seasoned chicken lengthwise onto the **skewers**. Transfer to a plate.

4



Cook the chicken skewers:

In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **chicken skewers** and cook 2 to 4 minutes per side, or until browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate and set aside in a warm place.

5



Make the kamut salad:

Add the **garlic** to the pan of reserved fond; season with salt and pepper. (If the pan seems dry, add 1 teaspoon of olive oil.) Cook on medium-high, stirring occasionally, 30 seconds to 1 minute, or until fragrant. Add the **kale** and cook, stirring occasionally, 30 seconds to 1 minute, or until slightly wilted. Add the **vinegar** and $\frac{1}{2}$ cup of **water** (be careful, as the liquid may splatter). Cook, stirring occasionally, 4 to 5 minutes, or until the kale has wilted and most of the liquid has cooked off. Add the **persimmon** and **cooked kamut**. Cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined and the persimmon is slightly softened. Season with salt and pepper to taste.

6



Season the labneh & plate your dish:

Place the **remaining labneh** in a small bowl; season with salt and pepper. Stir to incorporate. Divide the **kamut salad** and **cooked chicken skewers** between 2 dishes. Serve with the seasoned labneh on the side. Enjoy!