

Spiced Chicken Chili

with Chickpeas & Currants

PREP TIME: 10 minutes

COOK TIME: 25-35 minutes

SERVINGS: 2

Tonight's chili gets its warming character from Moroccan go-to ingredients. A blend of heady spices—including classics like ras el hanout and dried orange peel—lends incredible depth to the quick-cooking chili. Dried currants add delightful pops of sweetness, while sautéed chicken and chickpeas make for hearty winter eating. We're serving each bowl with crunchy oven-toasted pita chips on the side for dipping.



BLUE APRON WINE PAIRING:

Arco von Kammersbründl
Zweigelt, 2015

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Ingredients



10 oz
CHOPPED
CHICKEN BREAST



1
POCKETLESS PITA



1 1/2 cups
CHICKPEAS



3 cloves
GARLIC



1
SWEET POTATO



1
RED ONION



1
MEYER LEMON

Did You Know?

Likely a lemon-orange hybrid, the Meyer lemon is especially sweet, with less acidity.

KNICK KNACKS:



2 Tbsp
CHICKEN CHILI
SPICE BLEND



1 1/2 Tbsp
DRIED CURRANTS



2 Tbsp
TOMATO PASTE



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1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and medium dice the sweet potato.
- ☐ Peel and small dice the onion.
- ☐ Peel and roughly chop the garlic.
- ☐ Drain and rinse the chickpeas.
- ☐ Quarter and deseed the lemon.
- ☐ Cut the pita into 6 equal-sized wedges.

2 Cook the chicken:

- ☐ Pat the **chicken** dry with paper towels. Place in a bowl and season with salt and pepper; toss to coat.
- ☐ In a large, high-sided pan (or pot), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken and cook, stirring occasionally, 4 to 6 minutes, or until browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate.

3 Start the chili:

- ☐ Add the **sweet potato** and **onion** to the pan of reserved fond; season with salt and pepper. Cook on medium-high, stirring occasionally, 2 to 3 minutes, or until lightly browned and slightly softened.
- ☐ Add the **garlic**, **tomato paste** and **spice blend**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until the tomato paste is dark red and fragrant.



4 Finish the chili:

- ☐ Add the **cooked chicken**, **chickpeas** and **2 cups of water** to the pan; season with salt and pepper. Cook, stirring occasionally, 10 to 12 minutes, or until the liquid has thickened.
- ☐ Add the **currants** and cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined.
- ☐ Turn off the heat and stir in **the juice of all 4 lemon wedges**; season with salt and pepper to taste.



5 Make the pita chips:

- ☐ While the chili cooks, place the **pita** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single layer.
- ☐ Toast in the oven 7 to 9 minutes, or until lightly browned and crispy. Remove from the oven.



6 Plate your dish:

- ☐ Divide the **finished chili** between 2 dishes.
- ☐ Transfer the **pita chips** to a serving dish and serve on the side. Enjoy!