

Harissa-Baked Chicken

with Farro, Persimmon, & Goat Cheese Salad

TIME: 25-35 minutes

SERVINGS: 2

A staple in Middle Eastern and North African cuisines, harissa is a smoky, spicy chile paste that gives the sauce for our baked chicken its bold kick. (A yogurt base helps to balance the harissa and keep the chicken moist.) We're saving some of the delectable sauce to serve on the side—perfect drizzled over the chicken or added into a vibrant farro salad made with collard greens and persimmon, an autumn fruit known for its sweet, delicately spiced flavor.



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30
MINUTE
MEAL

Ingredients



2
BONELESS,
SKINLESS
CHICKEN BREASTS



1/2 cup
SEMI-PEARLED
FARRO



1
PERSIMMON



2
CARROTS



2 cloves
GARLIC



1 bunch
COLLARD GREENS



1 bunch
PARSLEY

KNICK KNACKS:



1 oz
CRUMBLed GOAT
CHEESE



1 Tbsp
RED HARISSA
PASTE



1 Tbsp
RED WINE
VINEGAR



1/2 cup
PLAIN GREEK
YOGURT



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1 Make the yogurt sauce & bake the chicken:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Heat a small pot of salted water to boiling on high.
- ☐ Line a sheet pan with aluminum foil. Lightly oil the foil.
- ☐ In a large bowl, whisk together the **yogurt**, **harissa paste**, **half the vinegar**, and a drizzle of olive oil. Season with salt and pepper to taste.
- ☐ Transfer **half the yogurt sauce** to a serving dish; set aside.
- ☐ Pat the **chicken** dry with paper towels; season with salt and pepper on both sides. Add the seasoned chicken to the large bowl of **remaining yogurt sauce**. Turn to thoroughly coat.
- ☐ Place on the prepared sheet pan. Bake 19 to 21 minutes, or until the chicken is cooked through. Remove from the oven and transfer to a cutting board.



2 Cook the farro:

- ☐ While the chicken bakes, add the **farro** to the pot of boiling water. Cook, uncovered, 17 to 19 minutes, or until tender. Turn off the heat. Drain thoroughly and return to the pot.

3 Prepare the ingredients:

- ☐ While the farro cooks, wash and dry the fresh produce.
- ☐ Peel the carrots and thinly slice into rounds.
- ☐ Peel and roughly chop the garlic.
- ☐ Remove and discard the collard green stems; roughly chop the leaves.
- ☐ Core and medium dice the persimmon. Place in a bowl and top with the **remaining vinegar**.
- ☐ Roughly chop the parsley leaves and stems.



4 Cook the vegetables:

- ☐ While the farro continues to cook, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **carrots** and season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- ☐ Add the **garlic** and **collard greens**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the collard greens are slightly wilted.
- ☐ Add **¼ cup of water**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the collard greens have wilted and the water has cooked off. Turn off the heat; season with salt and pepper to taste.

5 Make the farro salad:

- ☐ Add the **cooked vegetables**, **persimmon** (including any liquid), and a drizzle of olive oil to the pot of **cooked farro**. Stir to thoroughly combine; season with salt and pepper to taste.

6 Slice the chicken & plate your dish:

- ☐ Slice the **baked chicken** crosswise.
- ☐ Divide the **farro salad** and sliced chicken between 2 dishes. Top the salad with the **cheese**. Garnish with the **parsley**. Serve with the **reserved yogurt sauce** on the side. Enjoy!

