

Ingredients



2 Boneless, Skinless Chicken Breasts



2 Scallions



1 oz Sliced Pickled Jalapeño Pepper



3/4 lb Potatoes



1/4 cup Barbecue Sauce



1 Tbsp Smoky Spice Blend¹



1 bunch Collard Greens



1 oz Butter



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1) Prepare the ingredients

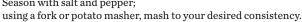
- Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Thinly slice the scallions.
- Separate the collard green leaves from the stems; discard the stems, then thinly slice the leaves.



· Roughly chop the pepper. Thoroughly wash your hands, knife, and cutting board immediately after handling.

2 Cook & mash the potatoes

- Add the diced potatoes to the pot of boiling water. Cook 16 to 18 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add the sliced scallions, half the butter, and 1 tablespoon of olive oil. Season with salt and pepper;

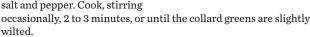


 \bullet Taste, then season with salt and pepper if desired. Cover to keep warm.



3 Cook the collard greens

- Meanwhile, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the sliced collard greens and as much of the chopped pepper as you'd like, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring



- Add 1/4 cup of water (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the collard greens are wilted and the water has cooked off.
- Transfer to a bowl. Taste, then season with salt and pepper if desired.
- Cover with foil to keep warm.
- · Wipe out the pan.

4 Cook the chicken

- Pat the chicken dry with paper towels; season on both sides with salt, pepper, and enough of the spice blend to coat (you may have extra).
- In the same pan, heat 2 teaspoons of olive oil onmedium-high until hot.
- Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through. $\!\!\!^*$
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board.

Make the pan sauce

- Add the barbecue sauce and 1/4 cup of water to the pan of reserved fond (carefully, as the liquid may splatter). Cook on medium-high, stirring constantly and scraping up any fond, 30 seconds to 1 minute, or until thoroughly combined.
- Turn off the heat; stir in the remaining butter until melted

combined. Taste, then season with salt and pepper if desired.



6 Slice the chicken & serve your dish

- Slice the cooked chicken crosswise
- Serve the sliced chicken with the mashed potatoes and cooked collard greens. Top the chicken with the pan sauce. Enjoy!



*An instant-read thermometer should register 165°F.

