



Masala Lime Chicken

with Ginger Apple Relish and Naan



25 minutes



2 servings

This dish brings together a medley of great flavors and textures. Tossing the chicken in a lime dressing once it's cooked—what we call a "reverse marinade"—ensures that none of the bright citrus flavors get lost in the skillet. A little salt and pepper goes a long way to transform yogurt into a delicious dip for warm naan. The final touch? A crunchy and refreshing sweet-tart apple relish. Cook, relax, and enjoy!

Read through the whole recipe before you start—we promise it's worth your while!

Rinse and dry all produce before using.

For recipes containing garlic, you'll find one head of garlic in your box. If there's any extra, use it for whatever you'd like!

What we send

- 1 Granny Smith apple
- 1 oz fresh ginger
- ¼ oz fresh mint
- 1 oz raisins
- 2 Tbsp rice vinegar
- 2 boneless, skinless chicken breasts
- 2 tsp garam masala
- 1 lime
- 1 container Greek yogurt
- 1 piece naan

What you need

- sugar
- coarse salt
- freshly ground black pepper
- olive oil

Tools

- zester or microplane
- large skillet



1. Prep ingredients

Cut sides from **apple** and discard core. Thinly slice **apple**, stack slices, and cut into matchsticks. Peel and grate half of **ginger** (reserve the rest for another use). Pick **mint** leaves from stems, reserve a few leaves for garnish, then roughly chop the rest.



2. Make apple relish

Combine **apple**, **ginger**, **raisins**, **vinegar**, and 1 teaspoon **sugar** in a medium bowl. Season with **salt** and **pepper** and toss to combine.



3. Prep chicken & dressing

Using a sharp knife and cutting parallel to the cutting board, split **chicken breasts** in half horizontally to make 4 cutlets. Season **chicken** all over with **garam masala** and 1 teaspoon **salt**. Zest and juice the **lime** into a small bowl. Add 1 tablespoon **oil** and whisk to combine; season to taste with **salt** and **pepper**.



4. Cook chicken

Heat 1 tablespoon **oil** in a large skillet over medium-high. Add **chicken** and cook, flipping once, until golden brown and cooked through, 2-4 minutes per side. Remove skillet from heat, add **lime dressing**, and turn chicken to coat.



5. Make yogurt sauce

Whisk **yogurt** and 1 tablespoon **water** in a small bowl and season to taste with **salt** and **pepper**.



6. Broil naan

Preheat broiler to high. Place **naan** directly on oven rack and broil until warmed through, about 1 minute. Brush **naan** with **oil**, season with **salt** and **pepper**, and tear or cut in half. Just before serving, add **chopped mint** to the **apple relish**. Serve **chicken** with **relish**, **yogurt**, and **naan**. Garnish with **reserved mint leaves**. Enjoy!