Moroccan Chicken Stuffed Sweet Potato

Chicken breast braised in ras el hanout butter sauce that's served in a baked sweet potato. Finished with minced parsley.



PREPARATION

Yield: 10 servings

1. Sear the chicken breasts: Season each chicken breast with kosher salt and pepper. In a pan on high heat, add vegetable oil and sear each chicken breast until browned. Transfer seared chicken to a 4" hotel pan (size varies by number of servings).
2. Make the ras el hanout butter sauce: In a pot, melt the butter. Add all-purpose flour and constantly stir butter and flour together for 2-5 minutes, until flour is lightly browned. Whisk in spices and chicken stock. Bring to a simmer on medium-low heat and simmer for 5-7 minutes, until filling has thickened slightly.
3. Braise and pull the chicken: Preheat an oven to 375°F, low fan. Pour hot butter sauce over seared chicken. Cover and bake for ~50 minutes, until chicken has reached an internal temperature of 165°F. Remove from oven and pull apart chicken into small, bite-sized pieces. Hold pulled chicken in sauce warm.
4. Assemble each stuffed potato in the following order: 1 baked sweet potato sliced lengthwise, 1 cup pulled chicken with butter sauce, 1/2 teaspoon minced parsley.

INGREDIENTS

SEARED CHICKEN BREASTS

- [ ] 5 Noor Al-Jabal® Fresh Boneless Single Lobe Breasts, Skinless (25505)
- [ ] ⅔ (.66) cup vegetable oil
- [ ] 5 tsp kosher salt
- [ ] 2½ (2.5) tsp black peppercorns, ground

BUTTER SAUCE

- [ ] 10 oz butter, unsalted
- [ ] 1¼ (1.25) cups all-purpose flour
- [ ] ¼ (.25) cup ras el hanout spice blend
- [ ] 2½ (2.5) tbsp garlic granules
- [ ] 2½ (2.5) tbsp onion powder
- [ ] 2½ (2.5) quarts chicken stock
- [ ] 4 tsp kosher salt

STUFFED POTATOES

- [ ] 10 sweet potatoes, washed and baked until fork tender
- [ ] 5 tsp parsley, minced

NOTES

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