Pistachio Dukkah Crusted Chicken Breast with Red Skin Mashed Potatoes

Flavors of Argentina, Guajillo Chicken Tinga and Potato Dorados topped with Guajillo tomato salsa, watermelon radish, sliced radish, green onion, red onion and Queso Fresco. Guajillo pronunciation: "gwa-HEE-yo"

INGREDIENTS

2 lbs. Lamb's Supreme® Red Skin Mashed Roasted Garlic (M62), prepared as directed, keep hot

4 boneless, skinless chicken breasts, lightly pounded

3 cups panko, seasoned to taste with salt and pepper

3 whole eggs, slightly beaten

1 head cauliflower, trimmed and cut into steaks

Pistachio Dukkah (see recipe)

1/4 cup melted butter

Curry salt

Olive oil

Dill sprigs

Pistachio Dukkah:

4 cups shelled pistachios

2 cups sesame seeds

8 Tbsp. whole coriander seeds

8 Tbsp. whole cumin seeds

4 tsp. fennel seed

4 tsp. fresh ground black pepper

4 tsp. sea salt flakes

Pistachio Dukkah:

1. Preheat oven to 350° F.
2. Place pistachio nuts on a lined baking sheet and roast for 10 minutes, or until golden brown.
3. Place sesame, coriander, cumin and fennel seeds on a lined baking sheet and roast for 10-15 minutes, until golden and fragrant.

5. Mix every 5 minutes to prevent burning.
6. Cool the nuts and seeds for 10 minutes.
7. Place pistachio nuts, seeds, salt and pepper into a food processor.
8. Pulse until nuts have broken down into small chunks.
9. Store any leftover in a dry, airtight container.

Curry Spiced Cauliflower:

1. Season cauliflower steaks with curry salt.
2. Heat skillet med-high with olive oil.
3. Pan sear cauliflower and finish in oven until fork tender.

Pistachio Dukkah Crusted Chicken Breast:

1. Dip chicken breast into beaten egg, then into pistachio dukkah blend.
2. Brown in skillet with small amount of oil and finish in oven.

Plate Assembly:

1. Place one chicken breast on plate, alongside mound of Lamb's Supreme® Red Skin Mashed Roasted Garlic drizzled with butter and 2-3 pieces of cauliflower steak.
2. Garnish with dill sprigs.

Yield

4 portions