

Chicken, Grated Beets, And Beet Greens With Orange Butter

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by The Bon Appétit Test Kitchen

Your whole meal—both meat and side—is cooked in just one pan. Use the food processor grating disk to make quick work of shredding the beets.

Yield: Makes 2 servings

Active Time: 35 minutes

Total Time: 35 minutes

ingredients

1 1/2 tablespoons butter, room temperature, divided

1/4 teaspoon finely grated orange peel

1 tablespoon extra-virgin olive oil, divided

2 skinless boneless chicken breast halves

2 tablespoons chopped shallots

2 medium red beets with greens, greens stemmed and coarsely chopped, beets peeled and coarsely grated

2 teaspoons Sherry wine vinegar, divided

1/3 cup water

preparation

Mix 1 tablespoon butter and 1/4 teaspoon orange peel in small bowl. Season to taste with salt and freshly ground black pepper. Heat 1/2 tablespoon oil in medium skillet over medium-high heat. Sprinkle chicken breasts with salt and pepper. Add to skillet and sauté until cooked through and golden brown, 4 to 5 minutes per side. Place 1 chicken breast in center of each plate; tent with foil to keep warm.

Melt remaining 1/2 tablespoon butter with 1/2 tablespoon oil in same skillet over medium-high heat. Add shallots; stir until tender and beginning to brown, about 1 minute. Add beet greens; toss until leaves are tender but still bright green, about 2 minutes. Add 1 teaspoon Sherry wine vinegar; stir 30 seconds. Season to taste with salt and freshly ground black pepper. Spoon greens alongside chicken; cover to keep warm. Add grated beets and 1/3 cup water to same skillet; cover and cook 2 minutes, stirring occasionally. Uncover and continue cooking until beets are tender and water is almost evaporated, stirring often, about 1 minute. Add remaining 1 teaspoon vinegar; stir 30 seconds. Season to taste with salt and pepper.

Spoon beets onto plates. Spoon orange butter atop chicken and serve.