



SPOTLIGHT RECIPE

# CALYPSO-MARINATED AIRLINE CHICKEN BREAST WITH MUSHROOM AND YUCA MASH

Inspired by traditional “Calypso Chicken” from the island of Trinidad and Tobago, this marinade provides a warming, aromatic spice base mixture full of flavor. The crunch of the seared airline chicken skin and the velvety density of the yuca mash are just delicious.

SERVES 6



For ingredients and cooking directions, please scan the QR code.

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### INGREDIENTS

- 6 pieces airline chicken breasts
- 2 tablespoons oil
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon thyme, minced
- 1/4 cup scallion, chopped
- 5 garlic cloves, minced
- 1 teaspoon ginger, chopped
- 1 tablespoon onions, diced
- 2 tablespoons white vinegar
- 2 tablespoons canola oil
- 1 tablespoon curry powder, madras
- 1 teaspoon turmeric
- 1 teaspoon allspice
- 1 pound mushrooms
- 1 gallon water
- 3 pounds yuca, cut into chunks
- 3 tablespoons butter
- 1 cup heavy cream
- 4 garlic cloves, minced
- 1 teaspoon salt

### DIRECTIONS

Preheat the oven to 375 F.

In a large bowl, whisk all of the marinade ingredients from the oil to the allspice.

Season the chicken thoroughly, even under the skin. Refrigerate for at least 4 hours.

In a pan, sear the chicken skin-side down for 5 to 8 minutes until golden and crispy. Remove the chicken. In the same pan, cook the mushrooms. Set aside.

Add the chicken to a sheet pan and transfer to the oven. Bake for 20 to 25 minutes until the internal temperature reaches 165 F.

In a pot, add the water and bring it to a boil. Cook the yuca for 20 to 30 minutes until very tender. Drain well and mash the yuca with a potato masher. Gradually add the butter and cream until smooth. Fold in the garlic and salt.

