

CHEF EXCLUSIVE



CREATED BY
EXECUTIVE CHEF
DONNELL JONES-CRAVEN

JERK AIRLINE CHICKEN WITH COCONUT-PIGEON PEA RISOTTO, PINEAPPLE GASTRIQUE AND HARICOTS VERTS

A tribute to the Jamaican flavors and hospitality that shaped my
culinary foundation at 48th Street Grille in West Philadelphia.

SERVES 6



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

JERK AIRLINE CHICKEN WITH COCONUT-PIGEON PEA RISOTTO, PINEAPPLE GASTRIQUE AND HARICOTS VERTS

INGREDIENTS

Jerk Chicken Marinade

- 6 airline chicken breasts, skin-on
- 3 ounces olive oil
- 3 scallions, chopped
- 3 garlic cloves, chopped
- 1 tablespoon fresh thyme leaves
- 1 tablespoon fresh ginger, grated
- 2 tablespoons soy sauce
- 2 tablespoons fresh lime juice
- 1 1/2 tablespoons brown sugar
- 2 teaspoons ground allspice
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1 Scotch bonnet or habanero
- 1/2 tablespoon kosher salt
- 1/2 tablespoon black pepper

Coconut-Pigeon Pea Risotto

- 2 tablespoons unsalted butter
- 1 small shallot, minced
- 1 1/2 cups arborio rice
- 3 1/2 cups chicken stock, warmed
- 3/4 cup coconut milk
- 3/4 cup cooked pigeon peas
- 1/3 cup grated Parmesan
- Zest of 1 lime
- Kosher salt, to taste

Pineapple Gastrique

- 1/3 cup granulated sugar
- 1/4 cup white wine vinegar
- 1 1/2 cups pineapple juice
- 2 teaspoons fresh lime juice
- Pinch of kosher salt

Caribbean Haricots Verts with Onions and Peppers

- 1 pound haricots verts, trimmed
- 1 1/2 tablespoons olive oil
- 1/2 medium onion, thinly sliced
- 1/2 medium red bell pepper, thinly sliced
- 1/2 medium yellow bell pepper, thinly sliced
- 2 teaspoons crushed red pepper flakes
- 1/2 tablespoon garlic, minced
- 2 ounces lime or orange juice
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 1 teaspoon black pepper
- 2 quarts water

DIRECTIONS

Jerk-Spiced Airline Chicken Breast

Blend the marinade, coat the chicken and marinate 4 hours or overnight.

Heat the oven to 375 F.

Sear the chicken skin-side down until crisp and golden.

Turn and roast to 165 F.

Coconut-Pigeon Pea Risotto

Sweat the shallot in the butter; add the rice and toast lightly.

Add the warm stock gradually, stirring until nearly absorbed.

Fold in the coconut milk and pigeon peas midway.

Finish creamy with Parmesan, lime zest and salt.

Pineapple Gastrique

Cook the sugar to a deep amber, caramel color.

Deglaze with the vinegar. Add the pineapple juice and reduce until lightly thickened.

Finish with the lime juice and salt.

Caribbean Haricots Verts

Blanch the haricots verts with the baking soda until crisp-tender; drain.

Sauté the onion and peppers in the oil; add the garlic and red pepper flakes.

Add the haricots verts, heat through and finish with the salt, pepper and citrus.

Plating

Spoon the risotto onto a warm plate and set the chicken over the edge.

Place the haricots verts alongside, drizzle with the gastrique and finish with the microgreens.