

# Seared Chicken with Pistachio Yogurt, Caramelized Figs & Port

*pistachios + rosemary + cinnamon*



**Yield:** 4 servings

## Ingredients

- 1 tablespoon olive oil
- 1 lb trimmed & halved figs
- 1 cup Port
- 1 cup chicken stock
- 2 sprigs rosemary
- 1 bunch thyme
- 1 cinnamon stick
- 2 tablespoons unsalted butter

- 3 oz salted pistachios (plus more for garnish)
- 2 teaspoons olive oil
- 1 teaspoon chopped rosemary
- 2 teaspoons honey
- 6 oz plain yogurt

- 4 chicken breasts
- Olive oil, salt & pepper

## Directions

### **Pistachio yogurt:**

In a food processor combine the pistachios and olive oil. Blend until the mixture turns into a paste. Add the rosemary and honey, and pulse until incorporated. Lastly, add the yogurt and blend until smooth. Refrigerate until ready to serve.

**Caramelized figs & port reduction:**

Heat a large sauté pan over medium-high heat. Add the olive oil and heat through. Add the figs to the pan and caramelize for 3 minutes. Pour in the port and chicken stock, and add the rosemary, thyme, and cinnamon stick. Bring the liquid to a boil, reduce the heat to medium-low, and cook for 15 minutes. When the sauce is reduced by half and has thickened, turn off the heat and swirl in the butter. Discard the herbs and cinnamon before serving.

**Seared chicken:**

Preheat the oven to 350°F. Heat a large sauté pan over medium-high heat. Add enough olive oil to coat the pan. Season each chicken breast on both sides with a generous amount of salt and pepper. Sear each chicken breast until golden brown, a few minutes on each side. Transfer the pan to the oven to finish cooking, about 6-8 more minutes, or until the chicken reaches an internal temperatures of 165°F.

**To serve:**

Spread a spoonful of pistachio yogurt onto a plate. Place each piece of chicken on top of the yogurt. Spoon the caramelized figs and reduced port over the top. Garnish with a sprinkle of pistachios.