

# Moroccan Chicken Bowl



## **Ingredients:**

### **Base:**

Arugula

### **Moroccan Chicken:**

1 tsp. sweet paprika

1/2 tsp. ground cumin

1/2 tsp. ground cinnamon

1/4 tsp. salt

1/4 tsp. pepper

4 (5-ounce) boneless skinless chicken breasts

1 Tbsp. olive oil

### **Tomato Salad:**

1 pt. cherry tomatoes, halved

1 Tbsp. olive oil

1 sliced scallion

Pinch salt

Pinch pepper

### **Sweet 'n' Tangy Slaw:**

2 Tbsp. cider vinegar

1 Tbsp. honey

1/4 tsp. salt

1/4 tsp. pepper

1/2 large head red cabbage, cored and shredded

**Quick Pickled Onions:**

2 Tbls. red wine vinegar

Pinch salt

Pinch sugar

Small red onion, thinly sliced

**Directions:**

**Step 1 Make chicken:** Combine sweet paprika, ground cumin, cinnamon, salt, pepper, and pinch of red pepper flakes. Rub onto chicken breasts. Heat olive oil in a large skillet on medium. Cook chicken breasts until golden brown, 2 to 3 minutes per side. Transfer to oven and roast at 425°F until just cooked through, 9 to 11 minutes.

**Step 2 Make tomato salad:** Toss cherry tomatoes with olive oil, scallion, salt, and pepper.

**Step 3 Make slaw:** Whisk together cider vinegar, honey, salt, and pepper. Toss with red cabbage. Let sit, tossing occasionally, for at least 10 minutes or refrigerate up to 3 days.

**Step 4 Make pickled onions:** Whisk together red wine vinegar, sugar, and salt. Toss with small red onion. Let sit, tossing occasionally, for at least 20 minutes or refrigerate for up to 3 days.

**Step 5 Assemble bowls:** Combine arugula, chicken, tomato salad, slaw, and pickled onions in bowl.