

Chicken with Eggplant Carpaccio and Onion Marmalade

Serves 4

Prep time *10 mins.*

Cook time *1 hr.*

Ingredients

4 boneless chicken breasts, skin on

¼ cup olive oil

1 tbsp. turmeric

2 sweet onions, peeled and coarsely chopped

1 tsp. honey

Salt and pepper, to taste

2 eggplants, thinly sliced into rounds

1 tbsp. unsalted butter

Directions:

Preheat oven to 400 degrees. Heat in a large pan with 2 tbsp. of olive oil on high heat. When hot, sear each side of chicken breasts. Put seared chicken in greased baking pan. Cover and bake for 45 minutes or until thoroughly cooked.

While chicken cooks, make the onion marmalade. Heat a large sauté pan over medium heat. Add 1 tbsp. of oil and turmeric and cook for a minute. Add onions, and cook for 10 minutes, stirring frequently. Pour in ¼ cup water and cover. Reduce heat to low and cook until onions are very soft about 10 minutes. Stir occasionally and add water if onions start sticking to pan. Remove from heat and stir honey. Transfer to a food processor and puree until smooth. Season with salt and pepper. Keep warm until ready serve.

For the eggplant, heat grill pan over high heat. Brush eggplant slices on both sides with oil and season. In batches, grill eggplant on both sides until tender and browned, 3 minutes per side. Remove from pan and set aside.

Add butter and rest of oil to grill pan. Season both sides of chicken if needed, and grill chicken (skin side down) until skin is brown and crispy, about 10 minutes.

To serve, fan several eggplant slices on each plate. Form a round of onion marmalade on top of eggplant and place chicken breast on top, skin side up. Serve immediately.