

CRISPY CHICKEN WITH SPRING PEA CREME FRAICHE

INSPIRED BY TINA FROM FX'S *THE BEAR*

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THE BEAR

CHEF'S EDIT EVENT

PRESENTED BY



Ingredients

CRISPY CHICKEN

- 1 Package Just Bare® Lightly Breaded Chicken Bites

SPRING PEA CRÈME FRAÎCHE

- 2 cups frozen petite peas
- 1 cup fresh mint leaves
- 3 tbsp crème fraîche
- 1¾ tbsp butter
- 1 clove garlic
- Zest of ½ lemon
- 1 tsp lemon juice
- 2 tsp salt

Instructions

- 1 Prepare an ice bath.
- 2 Preheat your oven to 375°F and place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 23 minutes.
- 3 Bring a large pot of well-salted water to a boil.
- 4 Add peas and garlic clove and cook for 1–2 minutes, just until heated through and bright green.
- 5 Add the mint leaves for the last 10 seconds.
- 6 Immediately drain and transfer to an ice bath.
- 7 Drain thoroughly and blot dry.
- 8 Blend peas, mint, garlic, crème fraîche, lemon juice, and olive oil until completely smooth.
- 9 Add water a little at a time until the desired consistency is reached.
- 10 Season generously with salt.
- 11 Plate and serve your chicken over a serving of the Spring Pea Crème Fraîche with finishing salt, lemon zest, and mint.