

Decadent Chocolate Chicken

Indulge in a unique twist with this savory chocolate chicken dish. The rich cocoa enhances the flavor of tender chicken, creating a delightful balance for your palate.



Main Dish

20 min

Total time

medium

Difficulty

350

kcal / serving

Ingredients

- 1 chicken breast (about 150g)
- 1 tablespoon unsweetened cocoa powder
- 1 tablespoon olive oil
- 1 small onion, finely chopped
- 1 clove garlic, minced
- 1/2 teaspoon smoked paprika
- Salt and pepper to taste
- Fresh parsley for garnish

Steps

- 1 Heat olive oil in a pan over medium heat.
- 2 Add chopped onion and garlic, sauté until translucent.
- 3 Season the chicken breast with salt, pepper, and smoked paprika.
- 4 Add the chicken to the pan and cook for about 5 minutes on each side until golden brown.
- 5 Sprinkle the cocoa powder over the chicken, adding a splash of water to create a sauce if needed.
- 6 Cook for an additional 2-3 minutes until the chicken is cooked through and the flavors meld.
- 7 Garnish with fresh parsley before serving.