DINNERLY

Portuguese Chicken Stew

with Piri Piri Spice

20-30min 2 Servings

There's many, many ways to make a chicken stew, but if you haven't had it Portuguese-style, you don't know what you're missing out on. Chicken, potatoes, tomatoes, and spinach bulk up this hearty dish, but what's going to keep you coming back is the piri piri spice blend. Slightly sweet, slightly spicy, and very addictive, piri piri lights up our tastebuds like no other. Bonus: It's fun to say. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 2 Yukon gold potatoes
- 2 plum tomatoes
- ½ lb pkg chicken breast strips
- ¼ oz piri piri spice blend
- 1 pkt chicken broth concentrate
- 3 oz baby spinach

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil
- sugar
- all-purpose flour [1]

TOOLS

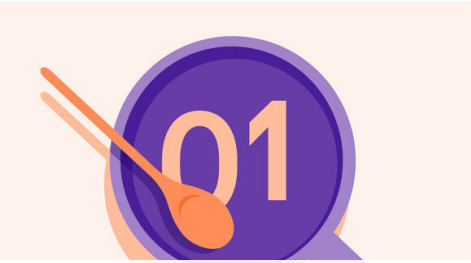
- medium Dutch oven or pot with lid

ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 420kcal, Fat 11g, Carbs 58g, Protein 35g



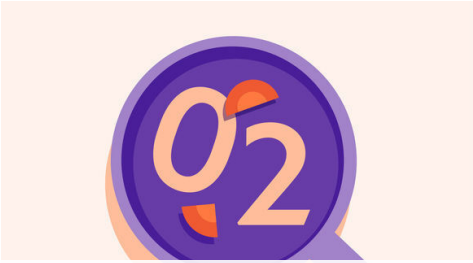
1. Prep ingredients

Finely chop **onion**.

Scrub **potatoes**, then cut into ½-inch thick wedges.

Cut **tomatoes** into ½-inch pieces.

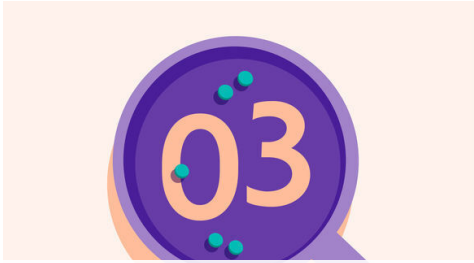
Finely chop **1 teaspoon garlic**.



2. Brown chicken

Pat **chicken** dry; season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium Dutch oven or pot over medium-high. Add chicken and cook, without stirring, until deeply browned on the bottom, about 5 minutes (it won't be cooked through). Using a slotted spoon, transfer to a plate. Discard **all but 1 tablespoon oil** from pot.



3. Start stew

Heat same pot over medium. Add **onions** and **a pinch of salt**; cook, stirring, until softened, 3–4 minutes. Add **tomatoes, chopped garlic, piri piri seasoning**, and **¼ teaspoon sugar**. Cook, stirring, until tomatoes start to soften, 1–2 minutes. Sprinkle **1 tablespoon flour** over top; stir to combine.

4. Simmer stew & serve

Add **2 cups water, broth concentrate, chicken,** and **potatoes**. Bring to a boil over high heat, then reduce heat to medium-low. Simmer until potatoes are tender and chicken is cooked through, 10–15 minutes. Season to taste with **salt** and **pepper**.

Stir **spinach** into **Portuguese chicken stew** until just wilted before serving. Enjoy!

5. ...

What were you expecting, more steps?

6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!