MARLEY SPOON

Mexican-Inspired Rice with Readymade Chicken

with Roasted Sweet Potatoes

30-40min 2 Servings

This Mexican-inspired spiced rice pilaf features the mild heat of poblano peppers. Served as a rice bowl, it's full of texture and flavor: caramelized sweet potatoes are toothsome on top, sliced radish adds crunch. Drizzled sour cream and whole cilantro leaves finish off the dish with a tangy brightness. You'll be fighting over who gets the leftovers for lunch the next day!

What we send

- 1 sweet potato
- 1 poblano pepper
- ½ oz fresh cilantro
- 15 oz can black beans
- 5 oz basmati rice
- ¼ oz taco seasoning
- 6 oz tomato paste
- ½ lb pkg ready to heat chicken
- 2 (1 oz) sour cream [7]
- 1 radish

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- Dutch oven or pot with lid

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 890kcal, Fat 21g, Carbs 123g, Protein 46g

1. Prep ingredients

Preheat oven to 425°F with racks in top and bottom thirds. Slice **sweet potatoes** into ½-inch thick rounds. Halve **poblano**, discard stem and seeds, then cut into ½-inch pieces. Pick **cilantro leaves** from stems, then finely chop **stems** (reserve **leaves** for step 6). Drain and rinse **beans**.

2. Roast sweet potatoes

Toss **sweet potatoes** with **1 tablespoon oil** on a rimmed baking sheet and season with **salt** and **pepper**. Roast sweet potatoes on top rack until tender and golden brown, about 25 minutes.

3. Sauté poblanos

Meanwhile, heat **1 tablespoon oil** in a medium Dutch oven or medium ovenproof pot over medium-high. Add **poblano** and **cilantro stems** and cook until just beginning to brown, about 2 minutes.

4. Build pilaf

Add **rice** and cook, stirring, until toasted, about 2 minutes. Stir in **taco seasoning** and **half the tomato paste**; cook until fragrant, about 1 minute.

5. Bake pilaf

Add **shredded chicken**, **black beans**, **1¼ cups water**, and **½ teaspoon salt** to pot and bring to a boil. Cover and transfer pot to oven. Bake on bottom rack until water is absorbed and **rice** is cooked through, 15–17 minutes.

6. Finish & serve

In a small bowl, combine **sour cream** with **1½ tablespoons water**; season to taste with **salt** and **pepper**. Trim ends from **radish**, cut in half and thinly slice crosswise. Fluff **pilaf** with a fork and divide between plates. Top with **roasted sweet potato**, **sour cream**, **sliced radish**, and **cilantro leaves**. Enjoy!