

MARLEY SPOON



Tomatillo Chicken

with Succotash & Crispy Tortilla Strips



20-30min



2 Servings

Chicken breasts are rubbed with the bold flavors of chorizo spice blend, and then simmered in a rich tomatillo sauce. A quick Tex-Mex inspired succotash that features corn, edamame, earthy poblano peppers, and fresh cilantro accompanies the succulent chicken. The whole dish is topped with crisp tortilla strips for a necessary crunch factor.

What we send

- 6 (6-inch) corn tortillas
- ½ lb tomatillos
- ¼ oz fresh cilantro
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz chorizo chili spice blend
- 1 pkt chicken broth concentrate
- 1 poblano pepper
- 5 oz corn
- 2½ oz edamame ⁶

What you need

- olive oil
- kosher salt & ground pepper

Tools

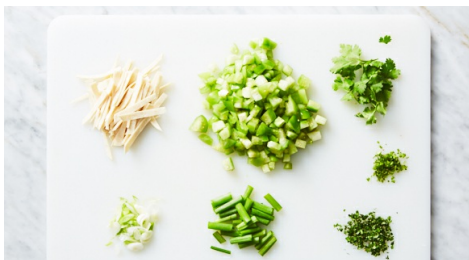
- rimmed baking sheet
- large skillet

Allergens

Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 570kcal, Fat 31g, Carbs 43g, Protein 35g



1. Prep ingredients

Preheat oven to 400°F with top rack 6 inches from heat source.

Halve **2 of the tortillas**, stack, and cut crosswise into thin strips. Remove husk from **tomatillos**, then halve and finely chop. Finely chop **cilantro leaves** and **stems**, keeping them separate.



4. Make sauce

Add **cilantro stems**; cook until soft, 1-2 minutes. Add **tomatillos** and **½ teaspoon salt** and cook until soft, 4-5 minutes. Add **broth concentrate**, **1½ cups water**, and **¾ of the cilantro leaves**; bring to a boil. Add **chicken and any resting juices**; reduce heat and cook, turning, until sauce is reduced and chicken is cooked through, 5-7 minutes.



2. Bake tortilla strips

On a rimmed baking sheet, toss **tortilla strips** with **2 teaspoons oil** and season with **salt**; spread to an even layer. Bake on top oven rack until golden-brown and crisp, stirring once, 5-8 minutes (watch closely as ovens vary). Pat **chicken** dry and season all over with **salt** and **1½ teaspoons chorizo chili spice blend**.



5. Broil poblano

Meanwhile, switch oven to broil and transfer **tortilla strips** to a plate. Halve **poblano**, remove stem and seeds, then chop into ½-inch pieces. Transfer to same baking sheet and toss with **1 teaspoon oil**, and season with **salt** and **pepper**. Broil on top oven rack until pepper is charred in spots, 1-2 minutes (watch closely as broilers vary).



3. Sear chicken

Heat **2 teaspoons oil** in a large skillet over medium-high. Add **chicken** and cook until golden-brown and almost cooked through, 2-3 minutes per side (reduce heat if browning too quickly). Transfer to a plate. Heat **1 tablespoon oil** in same skillet over medium-high.



6. Finish & serve

In a medium bowl, toss **corn**, **edamame**, **1 tablespoon oil**, **½ teaspoon salt**, and **__a few grinds pepper**. Add to baking sheet with **poblanos**. Broil until charred in spots and warmed through, 2-3 minutes (watch closely).

Serve **succotash** and **chicken** topped with **some sauce**, **tortilla strips**, and **remaining cilantro**. Serve **remaining sauce** alongside. Enjoy!