



Tex-Mex Chicken Chili

with Black Beans & Rice



20-30min



2 Servings

We take uber flavorful cut-up chicken thighs and do a quick braise that is full of familiar Tex-Mex flavors. The chicken cooks with poblano peppers, onions, and a Tam-pico de gallo spice blend. The result is a tender stew-like dish—it's slightly spicy and a little saucy—perfect for spooning over black beans and rice.

What we send

- 1 medium yellow onion
- 1 poblano pepper
- 1 can black beans
- 5 oz jasmine rice
- 10 oz pkg cubed chicken thighs
- Tam-pico de gallo spice blend (use $\frac{3}{4}$ tsp)
- 1 pkt chicken broth concentrate
- $\frac{1}{2}$ oz fresh cilantro
- 2 oz pickled jalapeños ¹²
- 2 pkts sour cream ⁷

What you need

- neutral oil
- kosher salt & pepper
- all-purpose flour ¹

Tools

- small saucepan
- medium pot

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 970kcal, Fat 28g, Carbs 123g, Proteins 55g



1. Prep ingredients

Chop **onion** into $\frac{1}{2}$ -inch pieces, then finely chop **$\frac{1}{4}$ cup of the onions** and reserve for step 2. Halve **poblano pepper**, remove stem and seeds, then cut into $\frac{1}{2}$ -inch pieces. Drain and rinse **black beans**.



2. Cook rice & beans

Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **finely chopped onion** and cook, stirring, until softened and browned in spots, about 3 minutes. Add **rice, beans, $1\frac{1}{4}$ cups water**, and **$\frac{1}{2}$ teaspoon salt**. Bring to a boil, then cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



3. Brown chicken

While **rice and beans** cook, heat **1 tablespoon oil** in a medium pot over medium-high. Add **chicken** and **a pinch each of salt and pepper**. Cook, stirring occasionally, until browned all over, about 5 minutes. Transfer chicken to a plate (chicken will not be cooked through).



4. Sauté peppers & onions

Add **remaining onions, peppers**, and **2 teaspoons oil** to the same pot. Cook, stirring, over medium-high until crisp-tender and browned in spots, about 4 minutes. Add **$\frac{3}{4}$ teaspoon Tam-pico de gallo spice** and **1 tablespoon flour** to pot. Cook, stirring, until spice is fragrant, about 30 seconds.



5. Cook stew

Return **chicken and any resting juices** to pot. Add **chicken broth concentrate** and **$1\frac{1}{2}$ cups water**. Bring to a boil, then partially cover. Cook over medium-high until liquid is reduced by $\frac{1}{3}$ and chicken is tender and cooked through, 7-8 minutes. Season to taste with **salt and pepper**.



6. Finish & serve

Meanwhile, finely chop **cilantro leaves and stems** and **$\frac{1}{3}$ of the pickled jalapeños** together (save rest for own use). Fluff **rice and beans** with a fork; season to taste with **salt and pepper**. Serve **chicken stew** with **rice and beans**. Garnish with **sour cream** and **jalapeño-cilantro mixture**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**