



Saucy Enchilada Chicken Breast

with Melted Cheddar & Garlicky Rice Pilaf



25min



2 Servings

We love a saucy dish. And, this skillet chicken covered in a quick, homemade red enchilada sauce is no exception. The chicken is topped with melted cheddar cheese and served with a crisp romaine salad and garlicky rice.

What we send

- garlic (use 2 large cloves)
- 5 oz jasmine rice
- ¼ oz fresh cilantro
- 2 oz red radishes
- 1 romaine heart
- 3 pieces sharp cheddar ⁷
- 12 oz pkg boneless, skinless chicken breasts
- tomato paste (use 2 Tbsp)
- taco seasoning (use 1 Tbsp)

What you need

- neutral oil
- kosher salt & pepper
- sugar
- apple cider vinegar (or red wine vinegar)

Tools

- small saucepan
- medium ovenproof skillet

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

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

Nutrition per serving

Calories 900kcal, Fat 47g, Carbs 66g, Proteins 52g



1. Cook rice

Finely chop **2 teaspoons garlic**. Heat **1 tablespoon oil** in a small saucepan over high. Add **rice** and **half of the garlic**. Cook, stirring, until garlic is fragrant, about 1 minute. Add **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low heat until water is absorbed and rice is tender, about 17 minutes. Remove from heat; keep covered until step 6.



4. Make enchilada sauce

To same skillet, add **remaining chopped garlic**, **2 tablespoons tomato paste**, **1 tablespoon taco seasoning**, and **1 teaspoon oil**. Cook over medium-high heat, stirring, until fragrant, 10-20 seconds. Add **¾ cup water** and **¼ teaspoon sugar**, then bring to a boil over high. Cook until sauce is slightly thickened (like heavy cream), about 2 minutes.



2. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Coarsely chop **cilantro leaves and stems** together. Trim ends from **radishes**, then halve (or quarter if large) and thinly slice. Halve **romaine** lengthwise, then cut crosswise into 1-inch pieces, discarding end. Thinly slice **all of the cheese**.



5. Finish chicken & broil

Return **chicken and any resting juices** to skillet with **sauce**. Simmer over medium heat, turning, until chicken is cooked through and coated in sauce, about 5 minutes. Top chicken with **cheese**, then transfer skillet to top oven rack and broil until cheese is melted and bubbling, 1-2 minutes (watch closely as broilers vary).



3. Sear chicken

Pat **chicken** dry, then pound to ½-inch thickness, if desired. Season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add chicken and cook, turning once, until browned, but not fully cooked, 2-3 minutes per side. Transfer to a plate and remove skillet from heat.



6. Make salad & serve

In a medium bowl, whisk **1 tablespoon vinegar**, **¼ teaspoon each of salt and sugar**, and **several grinds of pepper**. Slowly whisk in **2 tablespoons oil**, then add **radishes**, **romaine**, and **¾ of the cilantro**, tossing to combine. Fluff **rice**, then stir in **remaining cilantro**. Serve **garlicky rice** topped with **enchilada chicken and sauce** with **salad** alongside. Enjoy!