



Chorizo Chili Spiced Chicken

with Cheesy Baked Broccoli



20-30min



2 Servings

Chorizo chili spice, similar to that used to make the famed Spanish chorizo sausage, is sprinkled over chicken breasts for a punchy, fragrant flavor. We've made a take on broccoli queso fundido (or a dish made with melted cheese), which includes sharp cheddar, earthy broccoli's best pal. Serve this dish right away so the cheese stays ooey gooey and the toasted ciabatta is warm and crusty.

What we send

- ½ lb broccoli
- 1 shallot
- garlic
- 3 pieces cheddar ⁷
- ¼ oz chorizo chili spice blend
- 12 oz boneless, skinless chicken breasts
- 2 ciabatta rolls ¹

What you need

- kosher salt & ground pepper
- olive oil

Tools

- box grater
- medium (1½ qt) baking dish
- medium ovenproof skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 690kcal, Fat 29g, Carbs 56g, Proteins 59g



1. Prep ingredients

Preheat oven to 425°F with racks in the upper and lower thirds. Trim stem ends from **broccoli**, then cut crowns into long, thin florets. Finely chop **¼ cup shallot**. Finely chop **1 large garlic clove**; set **1 whole large garlic clove** aside for step 5. Coarsely grate or finely chop **all of the cheddar**.



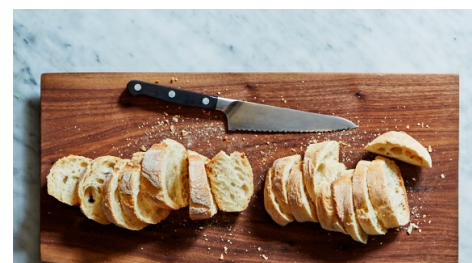
4. Roast chicken

Pat **chicken** dry and season all over with **remaining chili chorizo spice** and **salt**. Heat **1 tablespoon oil** in same skillet over medium-high. Add chicken and cook until browned, about 4 minutes. Flip chicken, then transfer skillet to lower oven rack. Roast until chicken is cooked through, 3-5 minutes.



2. Sauté broccoli

Heat **¼ cup water** in medium ovenproof skillet over medium-high. Add **broccoli**; cover and cook until crisp-tender, 2-3 minutes. Pour off any water from skillet, then transfer broccoli to a plate. Heat **1 tablespoon oil, chopped garlic** and **¾ of the shallots** in same skillet over medium-high. Cook, stirring, until softened and fragrant, about 2 minutes.



5. Toast bread

Meanwhile, cut **ciabatta rolls** into thick slices and spread out on a rimmed baking sheet. Toast on upper oven rack until crusty, about 5 minutes (watch closely). Rub cut sides of toasted rolls with **reserved garlic clove**, then drizzle with **oil**.



3. Add cheese

Stir **1 teaspoon chorizo chili spice blend** into skillet with **garlic and shallots**. Return **broccoli** to skillet and cook, stirring, about 1 minute. Season to taste with **salt**. Transfer **broccoli mixture** to a medium baking dish and top with **cheese**. Bake on upper oven rack until browned and bubbling, 18-20 minutes (watch closely as ovens vary). Wipe out skillet.



6. Finish & serve

Slice **chicken**, if desired, and transfer to plates. Spoon any **pan drippings** over top. Sprinkle **remaining chopped shallots** over **broccoli** and serve alongside **chicken** with **ciabatta slices**. Enjoy!