

# DINNERLY



## Chipotle Chicken Burrito Bowl

No chopping. No slicing. No knife required!



30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this chicken burrito bowl? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the rice, chicken, and corn, then stir a glaze together. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

### WHAT WE SEND

- 5 oz jasmine rice
- 10 oz pkg cubed chicken thighs
- ¼ oz chipotle chili powder
- 5 oz corn
- ¼ oz taco seasoning
- 2 (1 oz) sour cream <sup>7</sup>
- ¼ oz fresh cilantro

### WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- butter <sup>7</sup>
- sugar
- ketchup
- apple cider vinegar (or white wine vinegar)

### TOOLS

- small saucepan
- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 720kcal, Fat 26g, Carbs 83g, Protein 37g



#### 1. Cook rice & prep chicken

In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high. Cover; cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.

Pat **chicken** dry; toss in a bowl with **salt, pepper, 1½ teaspoons chipotle powder** (or more depending on heat preference), and **1 tablespoon oil**. Set aside.



#### 2. Cook corn

Heat **1 teaspoon oil** in a medium skillet over medium-high. Add **corn** and **1½ teaspoons taco seasoning**; cook, stirring occasionally, until lightly browned in spots and tender, 2–4 minutes. Add **1 tablespoon each of water and butter** and **1 teaspoon sugar**. Remove from heat; toss until corn is glossy. Season to taste with **salt** and **pepper**; transfer to a bowl. Wipe out skillet.



#### 3. Cook chicken

Return same skillet to medium-high heat. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and continue cooking until cooked through, about 2 minutes more (reduce heat if browning too quickly). Transfer to a plate.



#### 4. Make sauce

In same skillet over medium-high heat, stir to combine **¼ cup water, 2 tablespoons ketchup, 1½ teaspoons vinegar**, and **1 teaspoon sugar**. Cook, scraping up any browned bits from bottom of skillet, until sauce is thickened, 2–4 minutes. Return **chicken** to skillet; stir to coat in sauce.



#### 5. Finish & serve

In a small bowl, thin **all of the sour cream** with **1 teaspoon water** at a time, as needed, until it drizzles from a spoon. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork. Pick **cilantro leaves** from stems; discard stems.

Serve **chipotle chicken and corn** over **rice** with a drizzle of **sour cream**. Tear **cilantro leaves** over top. Enjoy!



#### 6. Make a lime crema!

Add a little zing to the sour cream by squeezing in fresh lime juice.