

# martha stewart — & — MARLEY SPOON

## REBOOT Chile-Salsa Chicken Thighs

with Blistered Green Beans and Rice



30-40min



2 Servings

Tossing chicken thighs in a spicy, tangy dressing, post-roast, is a real game changer. Pickled jalapeños, cilantro, and garlic are chopped together on a cutting board to create the spicy base for the dressing, but a few pulses in a food processor if you have one handy will really speed things up. Blistered green beans are a delicious side. Cook relax, and enjoy!

## What we send

- 12 oz boneless, skinless chicken thighs
- ¼ oz jerk seasoning <sup>1,6</sup>
- 5 oz sushi rice
- 1 lemon
- garlic
- ¼ oz fresh cilantro
- 2 oz pickled jalapeños <sup>17</sup>
- ½ lb green beans

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

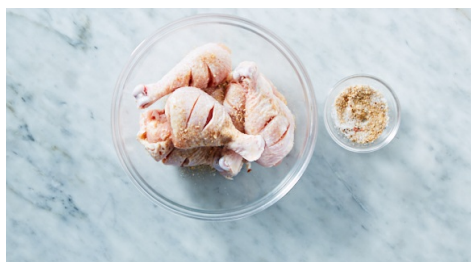
- fine-mesh sieve
- rimmed baking sheet
- small saucepan

## Allergens

Wheat (1), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 732kcal, Fat 39g, Carbs 52g, Protein 43g



### 1. Prep chicken

Preheat oven to 450°F with a rack in the upper third. Line a rimmed baking sheet with foil. Pat **chicken** dry; transfer to a large bowl and add **½ tablespoon oil**. In a small bowl, combine **jerk seasoning** with **1 teaspoon salt** and **several grinds of pepper**. Add to chicken; toss to coat.



### 2. Roast chicken

Transfer **chicken** to prepared baking sheet, spacing evenly apart. Roast in the upper third of oven until golden and cooked through, 15-20 minutes.



### 3. Cook rice

Meanwhile, rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1¼ cups water** and **¼ teaspoon salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 15 minutes. Keep covered until ready to serve.



### 4. Make dressing

Grate **½ teaspoon lemon zest**, then **juice the lemon** separately. Peel and thinly slice **2 large garlic cloves**. On a cutting board, combine **cilantro, garlic, lemon zest**, and **2 tablespoons of the jalapeños**; chop together until fine. Transfer to the large bowl; stir in **2 tablespoons lemon juice** and **3 tablespoons oil**. Season with **½ teaspoon salt**.



### 5. Blacken green beans

Trim stem ends from **green beans**. Heat a medium, heavy skillet until very hot and almost smoking. Toss **beans** with **1 tablespoon oil** and add to hot skillet. Cook over medium-high heat, stirring, until crisp-tender and blackened in spots, about 5 minutes. Transfer to a plate.



### 6. Finish & serve

Using tongs, lift **chicken** from baking sheet, and transfer to bowl of **dressing**, leaving fat behind on the baking sheet. Toss chicken with dressing to coat. Spoon **rice** onto plates and top with **chicken** and **beans**. Drizzle **any dressing** on top and serve with **remaining pickled jalapeños**. Enjoy!