



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 tex mex 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
- ¼ oz tex mex spice blend
- 1 pkt chicken broth concentrate
- ¼ oz fresh cilantro
- 2 oz pickled jalapeños ¹⁷
- 2 pkts sour cream ⁷

What you need

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

Tools

- small saucepan
- medium pot

Allergens

Wheat (1), Milk (7), Sulphites (17).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

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



1. Prep ingredients

Chop **onion** into ½-inch pieces, then finely chop **¼ cup of the onions** and reserve for step 2. Halve **poblano pepper**, remove stem and seeds, then cut into ½-inch pieces. Drain and rinse **black beans**.



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 **all of the tex mex spice** and **1 tablespoon flour** to pot. Cook, stirring, until spice is fragrant, about 30 seconds.



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, 1¼ cups water**, and **½ 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.



5. Cook stew

Return **chicken and any resting juices** to pot. Add **chicken broth concentrate** and **1½ cups water**. Bring to a boil, then partially cover. Cook over medium-high until liquid is reduced by ⅓ and chicken is tender and cooked through, 7-8 minutes. Season to taste with **salt** and **pepper**.



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).



6. Finish & serve

Meanwhile, finely chop **cilantro leaves and stems** and **⅓ 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!