

DINNERLY



Easy Clean Up! Low-Cal Chicken & Rice with Roasted Red Peppers & Pickled Onions



20-30min



2 Servings

This is a Dinnerly-ified take on arroz con pollo—that classic Spanish dish that combines two of our favorite foods, chicken and rice. What else could you need? And rather than lots of different spices, we use one flavorful blend, chorizo chili spice along with tangy roasted red peppers. One-pot-meal = one-happy-cook! We've got you covered!

WHAT WE SEND

- 1 medium red onion
- 2 (2 oz) roasted red peppers
- 10 oz pkg cubed chicken thighs
- ¼ oz chorizo chili spice blend
- 5 oz jasmine rice
- 1 pkt turkey broth concentrate

WHAT YOU NEED

- apple cider vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper
- olive oil

TOOLS

- medium pot

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 620kcal, Fat 21g, Carbs 74g, Protein 35g



1. Prep & pickle onions

Cut **onion** into ½-inch pieces, then finely chop ¼ cup of the onions. Coarsely chop **all of the roasted red peppers**.

In a small bowl, stir to combine **2 tablespoons vinegar**, **1 teaspoon sugar**, and **a pinch of salt** until sugar dissolves. Stir in finely chopped onions to coat; set aside to pickle until ready to serve.



2. Brown chicken

Pat **chicken** dry, then cut into 1-inch pieces, if necessary. Season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium pot over medium-high. Add chicken and cook, stirring occasionally, until lightly browned in spots, 7–9 minutes. Using a slotted spoon, transfer chicken to a plate.



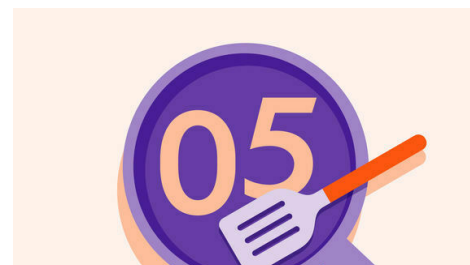
3. Sauté aromatics

Heat **1 tablespoon oil** in same pot over medium-high. Add **remaining onions** and **a pinch each of salt and pepper**. Cook, scraping up any browned bits from the bottom of the pot with a spoon, until onions are golden and soft, about 4 minutes. Add **roasted peppers** and **1 tablespoon chorizo chili spice**. Cook until fragrant, about 30 seconds.



4. Cook rice & chicken

Return **chicken and any resting juices** to pot. Stir in **rice**, **turkey broth concentrate**, and **1½ cups water**. Bring to a boil over high, then reduce heat to a simmer and cover. Cook until liquid is evaporated and rice is tender, about 17 minutes.



5. Finish & serve

Fluff **rice** with a fork. Season to taste with **salt** and **pepper**.

Serve **chicken and rice** topped with **pickled onions**. Enjoy!



6. Take it to the next level

A dollop of sour cream or a handful of chopped cilantro would be a cool way to finish here.