



Double the Servings:

Spicy Chicken & Sweet Potato Stew

 50min  2 Servings

Imagine if Martha Stewart came to your house to cook for a crowd. Sounds pretty dreamy, right? Well, allow us to introduce you to our big batch dinners. Cook this spicy chicken and sweet potato stew and make enough food to impress the table, or save the leftovers to fuel yourself the next day. Twice the amount of Martha-approved dinner for the same price. (2p plan serves 4; 4p plan serves 8.)

What we send

- 10 oz pkg cubed chicken thighs
- garlic
- 1 oz fresh ginger
- 1 medium yellow onion
- 1 serrano pepper
- 1 sweet potato
- 1 bell pepper
- 1 can whole peeled tomatoes
- ground coriander (use 2 tsp)
- 1 oz fresh cilantro

What you need

- kosher salt & pepper
- all-purpose flour¹
- neutral oil

Tools

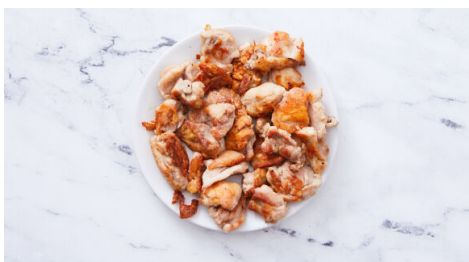
- large Dutch oven or pot with lid

Allergens

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

Nutrition per serving

Calories 330kcal, Fat 12g, Carbs 31g, Protein 27g



1. Brown chicken

Pat **chicken** dry, then cut into 2-inch pieces; season all over with **pepper**, **1 tablespoon flour**, and **1 teaspoon salt**. Heat **1 tablespoon oil** in a large Dutch oven or pot with lid over medium-high. Add chicken and cook, stirring occasionally, until deeply browned in spots, 8-10 minutes (chicken will not be cooked through). Transfer chicken to a plate and return pot to stovetop.



2. Prep aromatics

While **chicken** browns, finely chop **1 tablespoon garlic**. Peel and finely chop **ginger**. Halve **onion**, then thinly slice. Halve **serrano pepper**, remove stem and seeds, and finely chop.



3. Sauté aromatics

Heat **1 tablespoon oil** in same pot over medium-high. Add **onions**, **ginger**, **2 teaspoons of the chopped garlic**, and **1-2 teaspoons of the serrano pepper** (depending on heat preferences). Cook, stirring occasionally, until onions are softened, about 6 minutes. (Reduce heat to medium if onions are browning too quickly.) Season with **salt** and **pepper**.



4. Prep veggies

Meanwhile, scrub **sweet potato**, then cut into 1-inch pieces. Halve **bell pepper**, remove stem and seeds, and cut into 1-inch pieces. Cut **tomatoes** in the can with kitchen shears until finely chopped. Add **peppers**, **sweet potatoes**, and **2 teaspoons ground coriander** to pot. Cook over medium-high heat, stirring occasionally, until peppers are barely tender, 3-5 minutes.



5. Simmer stew

Return **chicken and any resting juices** to pot with **vegetables**, then sprinkle with **1 teaspoon flour**; stir to coat. Add **tomatoes and juices** and **4 cups water**. Cover and bring to a boil over high, then reduce heat to medium-high and simmer, partially covered, until chicken is cooked through and potatoes are tender, about 30 minutes.



6. Finish & serve

Combine **cilantro leaves and stems** with **remaining chopped garlic** on a cutting board, then coarsely chop together. Stir **cilantro mixture** into **spicy chicken and sweet potato stew**. Stir in additional **chopped serrano peppers**, if desired. Season to taste with **salt** and **pepper**. Enjoy!