

DINNERLY



REBOOT Taco-Spiced BBQ Chicken Thighs

with Corn & Green Pepper



20-30min



2 Servings

We channeled the flavors of chicken tacos and barbecued chicken for this dish. Juicy chicken thighs are loaded with a taco spiced barbecue sauce, and then served with a corn and bell pepper sauté that's bursting with sweetness. And, just like tacos (and barbecue) we give you permission to go ahead and eat this chicken with your hands. We've got you covered!

WHAT WE SEND

- 12 oz boneless, skinless chicken thighs
- 2 oz barbecue sauce
- ¼ oz taco seasoning
- 1 green bell pepper
- ¼ oz granulated garlic
- 5 oz corn

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar
- butter ⁷

TOOLS

- rimmed baking sheet
- skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 590kcal, Fat 37g, Carbs 41g, Protein 31g



1. Prep chicken

Preheat broiler with oven rack in center position. Pat **chicken** dry. On a rimmed baking sheet, toss chicken with **1 tablespoon oil**, **½ teaspoon salt**, and **a few grinds pepper**.



2. Broil chicken

Broil **chicken** on center oven rack, flipping halfway through, until chicken is golden brown and cooked through, 6–8 minutes (watch closely as broilers vary).



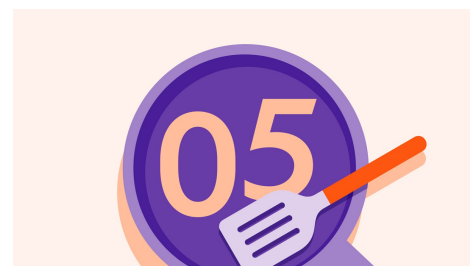
3. Glaze chicken

While **chicken** cooks, in a small bowl, combine **barbecue sauce**, **1 tablespoon taco seasoning**, and **2 teaspoons each vinegar and oil**. Spoon barbecue sauce over chicken and continue broiling on the center oven rack until glaze is browned in spots, about 3 minutes.



4. Prep veggies & sauté

Halve **pepper**, remove stem, core and seeds, then cut into ½-inch pieces. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **pepper**. Cook until crisp-tender, about 4 minutes.



5. Finish & serve

Add **¼ teaspoon granulated garlic**, **corn**, and **¼ cup water**. Cover and reduce heat to medium. Cook until corn is tender, about 2 minutes. Remove from heat. Stir in **2 tablespoons butter**, then season to taste with **salt** and **pepper**. Serve **chicken** with **veggies**. Enjoy!



6. Stretch it out!

You can stretch out this meal to add servings by chopping the chicken and loading it up into your own tortillas. Then you can use the corn and pepper sauté as a taco topping along with other favorites like sour cream, guacamole, and even chopped tomatoes.