

# DINNERLY



## One-Pot Chicken & Rice with Roasted Red Peppers



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. Also in there: tangy roasted red peppers and a topper of pickled onions. One-pot-meal = one-happy-cook! We've got you covered

### WHAT WE SEND

- 1 medium yellow onion
- 2 oz roasted red peppers
- 10 oz pkg boneless, skinless chicken breast
- chorizo chili spice blend (use 1 Tbsp)
- 1 pkt turkey broth concentrate
- 5 oz jasmine rice

### WHAT YOU NEED

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

### TOOLS

- medium pot

### ALLERGENS

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

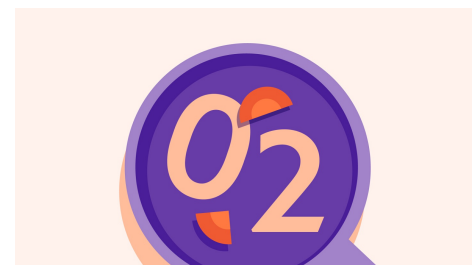
### NUTRITION PER SERVING

Calories 590kcal, Fat 20g, Carbs 70g, Protein 29g



#### 1. Prep ingredients

Peel and chop **onion** into ½-inch pieces, then finely chop ¼ cup of the onions. In a small bowl, combine **2 tablespoons vinegar**, **1 teaspoon sugar**, and **a pinch of salt**, whisk until sugar dissolves. Add finely chopped onions, stirring to combine. Coarsely chop **roasted red peppers**.



#### 2. Brown chicken

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



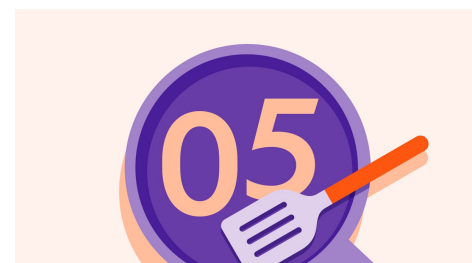
#### 3. Sauté aromatics

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



#### 4. Cook rice

Add **chicken and any resting juices** back to the pot. Add **rice**, **turkey broth concentrate**, and **1½ cups water**. Bring to a boil, 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**. Spoon **chicken** and **rice** onto plates. Top with **pickled onions**. Enjoy!



#### 6. Take it to the next level

A dollop of sour cream or a handful of chopped cilantro would be delicious here.