

DINNERLY



Chicken & Spinach Skillet Rice

with Cheddar & Smoky Chickpeas

This version of the recipe is customized with chicken.



20-30min



2 Servings

WHAT WE SEND

- 1 yellow onion
- 15 oz can chickpeas
- ½ lb pkg chicken breast strips
- ¼ oz chorizo chili spice blend
- 5 oz jasmine rice
- 3 oz baby spinach
- 2 (2 oz) shredded cheddar-jack blend ⁷

WHAT YOU NEED

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

TOOLS

- medium ovenproof skillet
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 930kcal, Fat 46g, Carbs 102g, Protein 58g



1. Prep ingredients

Preheat broiler with a rack in the top position.

Finely chop **1 teaspoon garlic**. Halve **onion**, then cut into ½-inch pieces. Rinse and drain **chickpeas**.

Pat **chicken** dry, then season all over with **salt** and **pepper**.



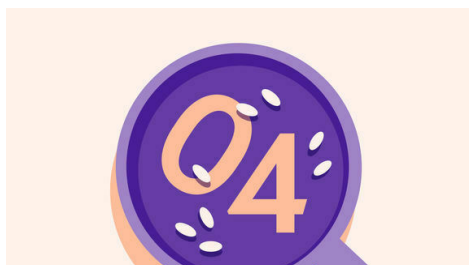
2. Sauté chickpeas

Heat **2 tablespoons oil** in a medium ovenproof skillet over medium-high. Add **chickpeas** and **1 tablespoon chorizo chili spice**. Cook, stirring, until fragrant, 2–3 minutes. Add **chopped garlic**; cook, stirring occasionally, until fragrant, about 30 seconds. Transfer to a shallow bowl and set aside until step 4; wipe out skillet.



3. Sauté onions & assemble

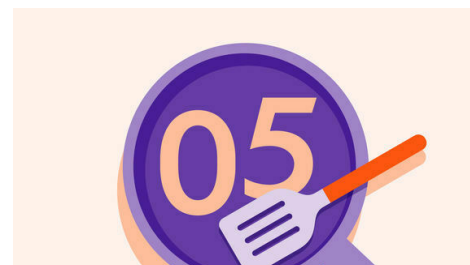
Heat **1 tablespoon oil** in same skillet over medium-high. Add **onions** and cook, stirring occasionally, until tender and browned in spots, about 4 minutes. Stir in **1 tablespoon vinegar**. Add **rice, chickpeas, 1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high, then cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes.



4. Cook chicken

To skillet, fold in **spinach** in batches, stirring until just wilted; stir in **1½ tablespoons butter** until melted. Season to taste with **salt** and **pepper**.

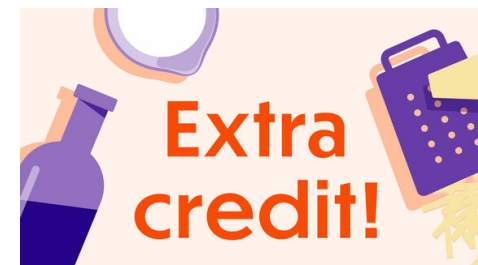
Meanwhile, heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **chicken** in a single layer; cook, undisturbed, until browned on bottom, about 3 minutes. Stir and cook until cooked through, 2 minutes more.



5. Add cheese, broil & serve

Sprinkle **cheese** evenly over **rice mixture**. Broil on top oven rack until **cheese** is melted and **rice** is browned in spots, 1–2 minutes (watch closely).

Serve **spinach and cheddar skillet rice** alongside **chicken**. Enjoy!



6. Spice it up!

Sprinkle some pickled onions or jalapeños over the top for a bright, tangy lift!