



Cumin-Orange Chicken Thighs

with Green Beans, Corn & Garlic Rice



30-40min



2 Servings

Trim and season the chicken ahead of time to get a jump start on dinner to allow more time for the cumin, salt, and pepper to mingle creating an even more flavorful chicken thigh. Store the seasoned chicken in an airtight container in the refrigerator until ready to use. It's best to take the chicken out 30 minutes before starting the recipe, for faster, more even cooking.

What we send

- bone-in, skin on chicken thighs
- fresh cilantro
- ground cumin
- navel orange
- garlic
- red radish
- green beans
- ear of corn
- basmati rice

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

Tools

- rimmed baking sheet
- small saucepan

Allergens

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

Nutrition per serving

Calories 950kcal, Fat 44g, Carbs 89g, Proteins 49g



1. Prep ingredients

Preheat broiler with a rack in the center. Pat **chicken** dry; trim excess skin, if necessary. On a rimmed baking sheet, rub chicken with **1 tablespoon oil**, **1¼ teaspoons cumin**, **½ teaspoon salt**, and **a few grinds pepper**; arrange skin-side down. Peel and finely chop **2 teaspoons garlic**. Trim ends from **green beans**. Shuck **corn**, then cut kernels from cob.



4. Finish chicken & veggies

Using a metal spatula, loosen **chicken skin** from baking sheet and flip **chicken**. Scatter **green beans** and **corn** around chicken. Broil on the center oven rack until chicken skin is golden and crispy, chicken is cooked through, and vegetables are tender and charred in spots, 8-12 minutes more (rotating baking sheet if necessary to avoid scorching).



2. Cook rice

Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **rice** and **1½ teaspoons of the garlic**, and cook until rice is toasted, stirring, about 2 minutes. Stir in **½ teaspoon salt** and **1¼ cups water**; bring to a boil. Reduce heat to low, cover and cook until rice is tender, about 17 minutes. Keep covered until ready to serve.



5. Prep mojo sauce

While **chicken** broils, pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves whole. Into a small bowl, grate **½ teaspoon orange zest** and squeeze **2 tablespoons orange juice**. Add cilantro stems, **remaining garlic**, **2 tablespoons vinegar**, and **2 tablespoons oil**; whisk to combine. Season to taste with **salt** and **pepper**.



3. Broil chicken

While **rice** cooks, broil **chicken** on the center oven rack until golden and crusty, without turning, 10-12 minutes, rotating baking sheet for even cooking (watch closely as broilers vary). In a medium bowl, combine **green beans**, **corn**, **1 teaspoon oil**, and season with **salt** and **pepper**.



6. Finish & serve

While the **chicken and veggies** broil, trim ends from **radishes**, then cut in half and thinly slice. Fluff **rice** with a fork. Serve **chicken** and **vegetables** with **rice** alongside. Drizzle all over with **mojo sauce** and **any pan juices**. Garnish with **radishes** and **cilantro leaves**. Enjoy!