



Cheesy Sautéed Chicken Thighs

with Enchilada Sauce & Garlicky Rice



20-30min



2 Servings

Enchiladas are always a winner at dinner time—this tasty take on chicken enchiladas features juicy boneless chicken thighs that are simmered in a tomatoey-taco seasoning sauce. The saucy chicken is topped with melted cheddar cheese and served over garlicky jasmine rice with a crisp radish-celery salad on the side.

What we send

- celery
- boneless, skinless chicken thighs
- fresh cilantro
- jasmine rice
- sharp cheddar cheese ⁷
- garlic
- tomato paste
- taco seasoning
- red radish

What you need

- apple cider vinegar
- kosher salt & ground pepper
- sugar

Tools

- box grater or microplane
- skillet
- saucepan

Allergens

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

Nutrition per serving

Calories 1040kcal, Fat 59g, Carbs 71g, Protein 53g



1. Make rice

Peel and finely chop **2 large garlic cloves**. Heat **1 tablespoon oil** in a small saucepan over high. Add **rice** and half of the garlic. Cook, stirring, until garlic is fragrant, about 1 minute. Add **1 ¼ cups water** and **½ teaspoon salt**. Bring to a boil. Cover and cook over low heat until water is absorbed and rice is tender, about 17 minutes.



2. Prep ingredients

Coarsely chop **cilantro leaves and stems** together. Trim and discard ends from **radishes**, then thinly slice. Cut **celery** into thin slices on an angle. Coarsely grate or finely chop **all of the cheese**.



3. Start chicken

Preheat broiler with top rack 6 inches from heat source. Pat **chicken** dry and trim any excess fat, if necessary. Season lightly with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add chicken and cook, turning once, until well browned, about 4 minutes per side. Transfer to a plate and remove skillet from heat.



4. Make sauce

Add **2 tablespoons of the tomato paste** (save rest for own use), **1 tablespoon oil**, **1 tablespoon of the taco seasoning**, and **remaining garlic** to same skillet. Return skillet to stovetop. Cook over medium heat until fragrant, about 30 seconds. Add **¾ cup water** and **¼ teaspoon sugar**, and bring to a boil.



5. Add chicken & broil

Season **sauce** with **salt** and **pepper**, add **chicken and any resting juices**. Simmer over medium heat, turning chicken occasionally, until cooked through and sauce is thickened, 5-7 minutes. Top **chicken** with **cheese** and broil on top oven rack until cheese is melted and browned, 1-2 minutes (watch closely, as broilers vary).



6. Make salad & serve

In a medium bowl, whisk **1 ½ tablespoons vinegar**, **½ teaspoon each salt and sugar**, and **several grinds of pepper**. Whisk in **2 tablespoons oil**. Add **radishes, celery**, and **¾ of the cilantro**. Stir **remaining cilantro** into **rice**. Spoon **rice** onto plates and top with **chicken and sauce** and serve **salad** alongside. Enjoy!