

MARLEY SPOON



Chicken Enchilada Casserole

with Salsa & Cheddar



30-40min



2 Servings

This casserole channels the flavor of enchiladas in just one pot! Quick-cooking cubed chicken thighs sauté with onions before combining with a mixture of rice, enchilada sauce and turkey broth concentrate. The savory liquid cooks the rice while baking into the chicken and onions, infusing tons of flavor. We top the casserole with melty cheese, and spoonfuls of fresh salsa and cilantro leaves for the perfect finishing touch.

What we send

- garlic
- 1 red onion
- ¼ oz fresh cilantro
- 1 plum tomato
- 10 oz pkg cubed chicken thighs
- 5 oz jasmine rice
- 4 oz green enchilada sauce^{1,2}
- 1 pkt turkey broth concentrate
- 2 (2 oz) shredded cheddar-jack blend³

What you need

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

Tools

- medium Dutch oven or pot with lid

Allergens

Soy (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 870kcal, Fat 40g, Carbs 77g, Protein 49g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center.

Finely chop **2 teaspoons garlic**. Halve **onion**, then thinly slice one half. Coarsely chop an additional **¼ cup onion** (save remaining for own use). Pick **cilantro leaves** from **stems**; finely chop stems and reserve leaves for step 6.



4. Cook aromatics

Add **remaining chopped garlic**, **chopped cilantro stems**, and **rice** to **pot with chicken and onions**. Cook, stirring, until fragrant, about 30 seconds. Add **enchilada sauce**, **turkey broth concentrate**, **1 cup water**, and **1 teaspoon salt**. Bring to a boil, scraping up bits from the bottom of the pot. Cover and bake on center oven rack until liquid is absorbed, 18-22 minutes.



2. Make salsa

Cut **tomato** into ½-inch pieces.

In a medium bowl, stir together **tomatoes**, **chopped onion**, **1 tablespoon oil**, **1 teaspoon vinegar**, and **½ teaspoon of the chopped garlic**. Season with **salt**, **pepper**, and **a pinch of sugar**. Set aside until step 6.



5. Melt cheese

Uncover **rice** and sprinkle **cheese** over the top. Cover and let rest for 5 minutes to allow cheese to melt.



3. Brown chicken

Pat **chicken** dry and season with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium Dutch oven over medium-high. Add chicken and cook until browned on one side, about 3 minutes. Add **sliced onions** and continue cooking, stirring occasionally, until onions are softened and chicken is mostly cooked through, 3-4 minutes more.



6. Finish & serve

Top **casserole** with **salsa** and **cilantro leaves**. Enjoy!