



## Saucy Enchilada Chicken Breast

with Melted Cheddar & Garlicky Rice Pilaf



25min



2 Servings

We love a saucy dish. And, this skillet chicken covered in a quick, homemade red enchilada sauce is no exception. The chicken is topped with melted cheddar cheese and served with a crisp romaine salad and garlicky rice.



## What we send

- 5 oz jasmine rice
- ¼ oz fresh cilantro
- 1 radish
- 1 romaine heart
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 12 oz pkg boneless, skinless chicken breasts
- 6 oz tomato paste
- ¼ oz taco seasoning
- garlic

## What you need

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

## Tools

- small saucepan
- medium ovenproof skillet

## Allergens

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

## Nutrition per serving

Calories 850kcal, Fat 40g, Carbs 70g, Protein 53g



### 1. Cook rice

Finely chop **2 teaspoons garlic**. 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 **1¼ 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. Remove from heat; keep covered until step 6.



### 2. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Coarsely chop **cilantro leaves and stems** together. Trim ends from **radishes**, then halve (or quarter if large) and thinly slice. Halve **romaine** lengthwise, then cut crosswise into 1-inch pieces, discarding end. Thinly slice **all of the cheese**.



### 3. Sear chicken

Pat **chicken** dry, then pound to ½-inch thickness, if desired. Season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add chicken and cook, turning once, until browned, but not fully cooked, 2-3 minutes per side. Transfer to a plate and remove skillet from heat.



### 4. Make enchilada sauce

To same skillet, add **remaining chopped garlic**, **2 tablespoons tomato paste**, **1 tablespoon taco seasoning**, and **1 teaspoon oil**. Cook over medium-high heat, stirring, until fragrant, 10-20 seconds. Add **¾ cup water** and **¼ teaspoon sugar**, then bring to a boil over high. Cook until sauce is slightly thickened (like heavy cream), about 2 minutes.



### 5. Finish chicken & broil




Return **chicken and any resting juices** to skillet with **sauce**. Simmer over medium heat, turning, until chicken is cooked through and coated in sauce, about 5 minutes. Top chicken with **cheese**, then transfer skillet to top oven rack and broil until cheese is melted and bubbling, 1-2 minutes (watch closely as broilers vary).



### 6. Make salad & serve

In a medium bowl, whisk **1 tablespoon vinegar**, **¼ teaspoon each of salt and sugar**, and **several grinds of pepper**. Slowly whisk in **2 tablespoons oil**, then add **radishes**, **romaine**, and **¾ of the cilantro**, tossing to combine. Fluff **rice**, then stir in **remaining cilantro**. Serve **garlicky rice** topped with **enchilada chicken and sauce** with **salad** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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