

DINNERLY



Cheesy Salsa Chicken with Bell Pepper & Steamed Rice



20-30min



2 Servings

This south-of-the-border inspired Dinnerly bowl combines roasted bell pepper, juicy chicken, chunky salsa, and gooey cheese. We're serving it up on a fluffy bed of rice to soak up all the flavor. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 bell pepper
- 1 yellow onion
- 10 oz pkg boneless, skinless chicken breast
- 4 oz salsa
- 2 oz shredded cheddar-jack blend ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

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 690kcal, Fat 25g, Carbs 77g, Protein 40g



1. Cook rice

Preheat broiler with a rack in the top position.

In a small saucepan, combine **rice**, **1¼ cups water**, and **¾ teaspoon salt**; bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



4. Finish & serve

Sprinkle **cheese** over **chicken**. Transfer skillet to top oven rack and broil until cheese is melted and lightly browned in spots, 1–3 minutes (watch closely as broilers vary). Fluff **rice** with a fork.

Serve **cheesy salsa chicken** over **rice** with **peppers** alongside. Enjoy!



2. Cook peppers & onions

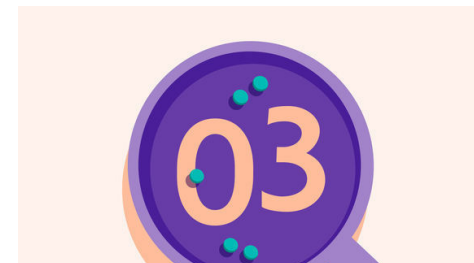
Halve **pepper**; discard stem and seeds. Thinly slice into strips. Halve and thinly slice **onion**.

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add veggies; season with **salt** and **pepper**. Stir occasionally until softened and golden in spots, 2–3 minutes. Add **3 tablespoons water**; cook until tender, 2–3 minutes. Transfer to a bowl; cover to keep warm.



5. ...

What were you expecting, more steps?



3. Cook chicken

Pat **chicken** dry, then pound to a ½-inch thickness, if desired. Season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in same skillet over medium-high. Add chicken and cook until browned on the bottom, 2–3 minutes. Flip, then add **salsa** and **3 tablespoons water** to skillet. Reduce heat to medium-low and simmer until chicken is cooked through, 3–4 minutes.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!