

DINNERLY



One Pot Tex-Mex Chicken & Rice with Sour Cream



30-40min



2 Servings

We've been living in our hibernation clothes for some time now, so it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! These comfort food meals are choose-your-own-adventure-style. Choose to fill your plate with an extra serving OR store it away for the next day OR share with a hibernating friend. No matter what, you win. We've got you covered!

WHAT WE SEND

- 1 green bell pepper
- 10 oz pkg boneless, skinless chicken breast
- 2 (5 oz) jasmine rice
- ¼ oz taco seasoning
- 8 oz tomato sauce
- 1 oz sour cream ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- garlic

TOOLS

- medium Dutch oven or pot with lid

ALLERGENS

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

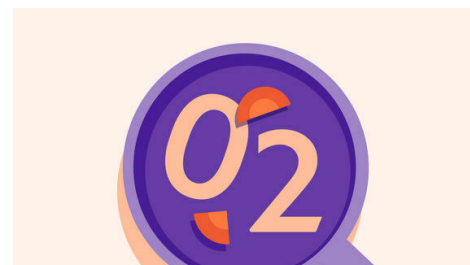
NUTRITION PER SERVING

Calories 890kcal, Fat 19g, Carbs 133g, Protein 47g



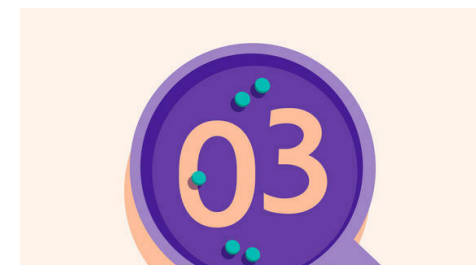
1. Prep ingredients

Finely chop **2 teaspoons garlic**. Halve **pepper** lengthwise, discard stem and seeds, and cut into ½-inch pieces. Cut **chicken** into 1-inch pieces and season all over with **salt** and **pepper**.



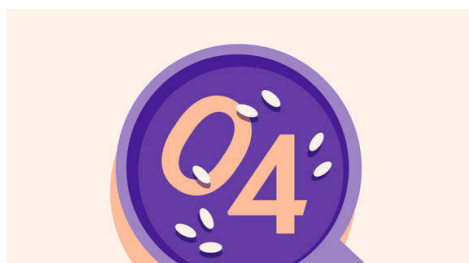
2. Brown chicken

Heat **1 tablespoon oil** in a medium Dutch oven or pot with lid over medium-high. Add **chicken** and cook, stirring occasionally, until lightly browned in spots, 2–3 minutes (chicken will not be cooked through). Using a slotted spoon, transfer to a plate.



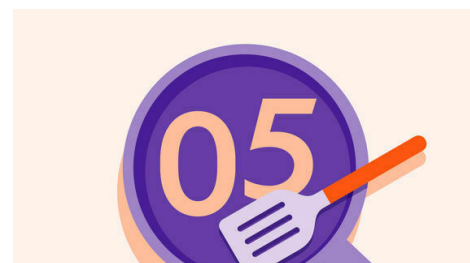
3. Sauté aromatics

Heat **1 tablespoon oil** in same pot over medium-high. Add **peppers** and a **pinch each of salt and pepper**. Cook until softened and lightly browned, about 5 minutes. Stir in **all of the rice and taco seasoning**, and **1½ teaspoons of the chopped garlic**. Cook until fragrant and rice is lightly toasted, about 1 minute.



4. Cook chicken & rice

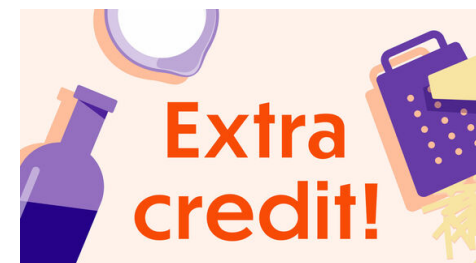
To same pot, add **tomato sauce, chicken and any resting juices, 1¼ cups water**, and **¾ teaspoon salt**. Cook over medium-high heat, scraping up any browned bits from bottom of pot, about 1 minute. Bring to a boil, then reduce heat to low; simmer, covered, until liquid is mostly absorbed and **rice** is tender, 17–20 minutes. Remove from heat and let sit 5 minutes.



5. Finish & serve

Meanwhile, in a small bowl, stir together **all of the sour cream** and **remaining chopped garlic**. Thin **sour cream** by stirring in **1 teaspoon water** at a time, as needed; season to taste with **salt** and **pepper**. Fluff **rice** with a fork; season to taste with **salt** and **pepper**.

Serve **chicken and rice** with **sour cream sauce** spooned over top. Enjoy!



6. Pro-tip: Stovetop rice

If you don't have a lid for your pot, you can cover it tightly with aluminum foil. Resist the temptation to peak—this will release steam, change cook time, and affect water absorption rate. Taste your rice for doneness! If rice isn't done and skillet is dry, add ¼ cup water and simmer, covered, 2–3 minutes. If rice is done, but water still remains, uncover skillet to cook off water, 2–3 minutes.