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 cheddarjack 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, 1½ 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.



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.



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.



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!



5. ...

What were you expecting, more steps?



6. ...

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