



Rajas con Crema with Charred Corn & Chicken

Marley Spoon x Shucked



30-40min



2 Servings

Let's take a minute and talk about how much we love corn. Charred, popped, on the cob, off the cob, buttered, grilled, grits, masa—you name it, we love it. Like in this rajas con crema bowl with charred corn, any way you slice it, dice it, cook it, pop it, or shuck it, corn has our heart. And since we know you love it too, go see the Tony Award© winning musical Comedy Shucked on Broadway.

What we send

- 5 oz jasmine rice
- 1 plum tomato
- ¼ oz fresh cilantro
- 1 yellow onion
- 4 poblano peppers
- 5 oz corn
- ¼ oz Tex-Mex spice blend
- 2 (1 oz) sour cream ⁷
- 2 oz shredded cheddar-jack blend ⁷
- 10 oz pkg chicken breast strips
- 1 lime

What you need

- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- small saucepan
- medium heavy skillet (preferably cast-iron)
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 830kcal, Fat 27g, Carbs 97g, Protein 51g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



4. Cook poblanos & onions

Add **1½ tablespoons oil** to same skillet still over medium-high. Add **sliced onions** and **peppers**; season with **salt** and **pepper**. Cook, stirring occasionally, until veggies are softened and charred in spots, about 10 minutes.

Reduce heat to low. Add **Tex-Mex spice**, **sour cream**, and **¼ cup water**; stir until smooth and creamy. Off heat, stir in **cheese**. Season to taste.



2. Prep ingredients

Cut **tomato** into ½-inch pieces. Pick **cilantro leaves** from **stems**; thinly slice stems. Halve **onion** and thinly slice; finely chop 2 tablespoons. Halve **peppers**, discard stems and seeds, then thinly slice.

In a small bowl, combine **tomatoes**, **chopped onions**, **cilantro stems**, and a **pinch each of sugar, salt and pepper**. Set aside to marinate.



5. Cook chicken

Meanwhile, pat **chicken** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.



3. Char corn

Heat a medium heavy skillet (preferably cast-iron) over medium-high. Add **corn** and cook, stirring occasionally, until warmed through and charred in spots, 3-4 minutes. Season to taste with **salt** and **pepper**. Transfer to a plate.



6. Finish & serve

Cut **lime** into wedges.

Serve **rajas con crema** over **rice** with **chicken**, **corn**, **marinated tomatoes**, and **lime wedges** alongside. Garnish with **cilantro leaves**. Enjoy!