

DINNERLY



Cocoa-Chili Chicken with Corn Agrodolce

Dinnerly x Shucked



20-30min



2 Servings

Good morning, Cob County. This is your Morning Stalk radio host, coming up we have the most requested song of the hour, "Farewell, Summer Corn." It's been topping the charts for the past few weeks, so take a good listen before we roll into Candy Corn season and the fresh stuff is harder to come by. And if you like this song and you love corn (we know you do), go see the musical comedy SHUCKED on Broadway.

WHAT WE SEND

- ¾ oz unsweetened cocoa powder
- ¼ oz chipotle chili powder
- 10 oz pkg boneless, skinless chicken breast
- 2 zucchini
- 1 yellow onion
- ¼ oz fresh mint
- 2½ oz corn

WHAT YOU NEED

- sugar
- olive oil
- kosher salt & ground pepper
- garlic
- white wine vinegar (or red wine vinegar)

TOOLS

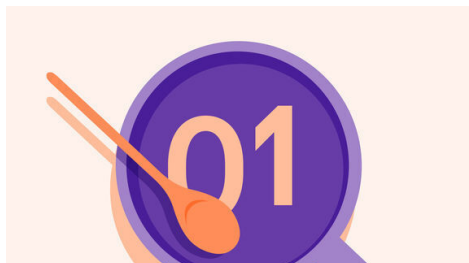
- medium skillet
- medium heavy skillet (preferably cast-iron)

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 520kcal, Fat 27g, Carbs 38g, Protein 38g



1. Rub chicken

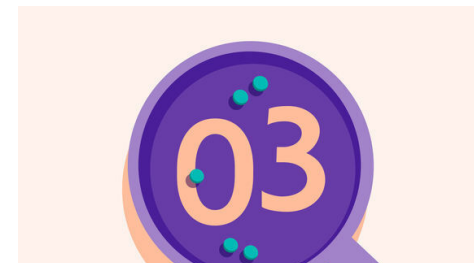
In a medium bowl, stir together **1 tablespoon each of cocoa powder, sugar, and oil**, and **½ tablespoon each of chipotle powder, black pepper, and salt**.

Pat **chicken** dry, then add to bowl; turn chicken and rub with seasoning until coated. Set chicken aside at room temperature until step 4.



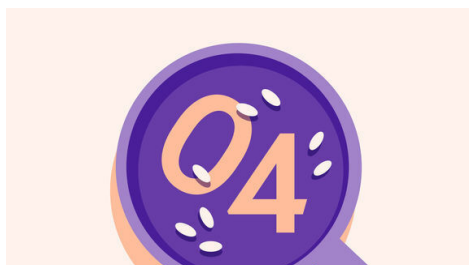
2. Prep ingredients

Trim ends from **zucchini**, then halve lengthwise and cut crosswise into ½-inch thick half moons. Finely chop **half of the onion** (save rest for own use). Finely chop **1 large garlic clove**. Pick **mint leaves** from stems; discard stems. Reserve a few leaves for garnish; finely chop remaining.



3. Cook veggies

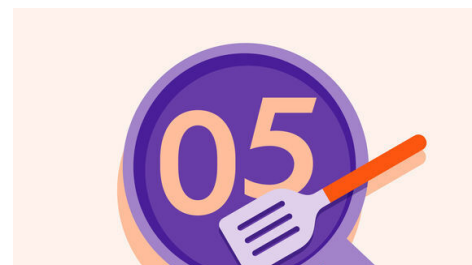
In a medium skillet, heat **1 tablespoon oil** over high heat until lightly smoking. Add **zucchini**; spread in a single layer. Cook, flipping once, until well browned on both sides, 1–2 minutes per side. Season with **salt and pepper**; transfer to a plate. Add **1 tablespoon oil** and lower heat to medium. Add **onions** and a **pinch of salt**. Stir frequently, until softened, 3–4 minutes.



4. Cook agrodolce

Add **garlic** and **corn** to skillet; cook until softened, about 1 minute. Add **zucchini**, **2 tablespoons vinegar**, and **1 tablespoon sugar**. Increase heat to high and cook until liquid is syrupy and reduced by half, 1–2 minutes.

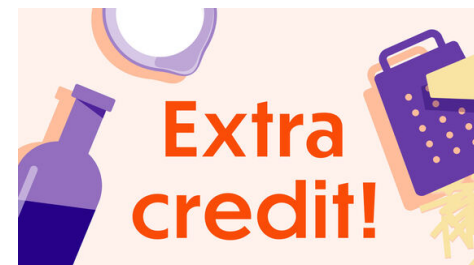
Remove from heat and stir in **chopped mint**; season to taste with **salt and pepper**.



5. Cook chicken & serve

In a medium heavy skillet, heat **2 teaspoons oil** over medium-high. Add **chicken** and cook until golden brown and cooked through, 3–4 minutes per side. Transfer to a cutting board to rest, 5 minutes.

Thinly slice chicken, if desired. Serve **chicken** with **zucchini-corn agrodolce** and **remaining mint** torn over. Enjoy!



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!