

DINNERLY



Easy Clean Up! One-Pot Chicken & Tomato Rice

with Pickled Onions



30-40min



2 Servings

This no-fuss dish combines two of our favorite foods, chicken and rice (aka the only two things you need in life). But just for funsies, we also added sautéed onions and tomatoes seasoned with chorizo chili spice, plus some quick-pickled onions to sprinkle on top. One pot meal = one happy cook! We've got you covered!

WHAT WE SEND

- 1 red onion
- 2 plum tomatoes
- ½ lb pkg chicken breast strips
- ¼ oz chorizo chili spice blend
- 5 oz jasmine rice
- 1 pkt chicken broth concentrate

WHAT YOU NEED

- apple cider vinegar (or red wine vinegar)
- sugar
- kosher salt & ground pepper
- olive oil

TOOLS

- medium pot

ALLERGENS

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

NUTRITION PER SERVING

Calories 580kcal, Fat 18g, Carbs 75g, Protein 34g



1. Prep onion & tomatoes

Cut **onion** into ½-inch pieces, then finely chop ¼ cup. Coarsely chop **tomatoes**.

In a small bowl, stir to combine **2 tablespoons vinegar**, **1 teaspoon sugar**, and **a pinch of salt**, whisking until sugar dissolves. Add finely chopped onions, stirring to coat; set aside, stirring occasionally, until ready to serve.



2. Brown chicken

Pat **chicken** dry, then cut into 1-inch pieces. Season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium pot over medium-high. Add chicken and cook, stirring occasionally, until lightly browned in spots, 3–5 minutes. Transfer to a plate.



3. Sauté aromatics

Heat **1 tablespoon oil** in same pot over medium-high. Add **remaining onions** and **a pinch each of salt and pepper**. Cook, scraping up any browned bits from bottom of pot, until golden and softened, about 4 minutes. Stir in **tomatoes** and **chorizo chili spice**; cook until fragrant, about 30 seconds.



4. Cook rice & chicken

To same pot, return **chicken and any resting juices**. Stir in **rice**, **chicken broth concentrate**, and **1½ cups water**. Bring to a boil over high, then reduce heat to a simmer and cover. Cook until liquid is evaporated and rice is tender, about 17 minutes.



5. Finish & serve

Fluff **rice** with a fork. Season to taste with **salt** and **pepper**.

Serve **chicken and tomato rice** topped with **pickled onions**. Enjoy!



6. Take it to the next level

Finish this dish with a dollop of sour cream or a handful of chopped cilantro.