

DINNERLY



Chili-Lime Glazed Chicken with Brown Rice

Jalapeños & Peanut Salsa



ca. 20min



2 Servings

Coming together in record time, this deceitfully simple meal is full of bright and zippy flavors in every bite. Honey and chili lime spices glaze tender chicken breasts while fragrant and gently spiced jalapeño brown rice steams to fluffy perfection. A tangy homemade salsa with peanuts and scallions is a crunchy and flavorful condiment that ties everything on the plate together. We've got you covered!

WHAT WE SEND

- ¼ oz chili lime spice
- ½ oz honey
- 2 scallions
- 1 oz salted peanuts ⁵
- 1 jalapeño chile
- 5 oz quick-cooking brown rice
- 10 oz pkg boneless, skinless chicken breast

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

Peanuts (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 770kcal, Fat 39g, Carbs 65g, Protein 43g



1. Prep ingredients

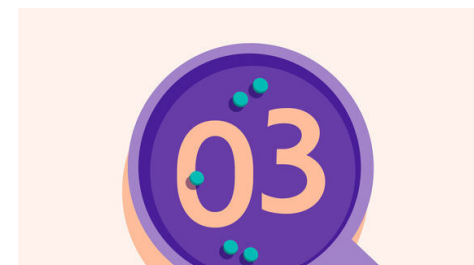
In a small bowl, stir to combine **chili lime spice**, **honey**, and ½ **teaspoon water**.

Thinly slice **scallions**. Crush **peanuts** in bag using a rolling pin or heavy skillet (or coarsely chop). Halve **jalapeño**, remove stem and seeds, and thinly slice (or use less depending on heat preference).



2. Cook jalapeño rice

Bring a small saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, about 22 minutes. Drain in a fine-mesh sieve. Return to saucepan off heat and add **jalapeños**. Keep covered until ready to serve.



3. Make peanut salsa

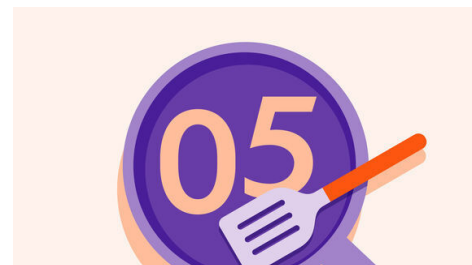
Add 2 **tablespoons oil** to a small bowl and microwave until hot, 60–90 seconds. Stir in **scallions**, **peanuts**, and 1½ **teaspoons vinegar**; season to taste with **salt** and **pepper**. Set aside until serving.



4. Cook chicken

Pat **chicken** dry and season with **salt** and **pepper**.

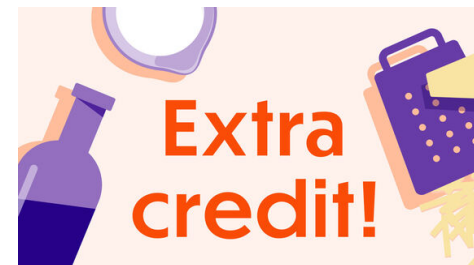
Heat 1 **tablespoon oil** in a medium nonstick skillet over medium-high. Add chicken and cook until browned and cooked through, 2–3 minutes per side. Brush both sides with **glaze** and sear until just caramelized, about 30 seconds per side.



5. Finish & serve

Fluff **rice** with a fork.

Serve **chili lime chicken** over **rice** with **peanut salsa** over top. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.