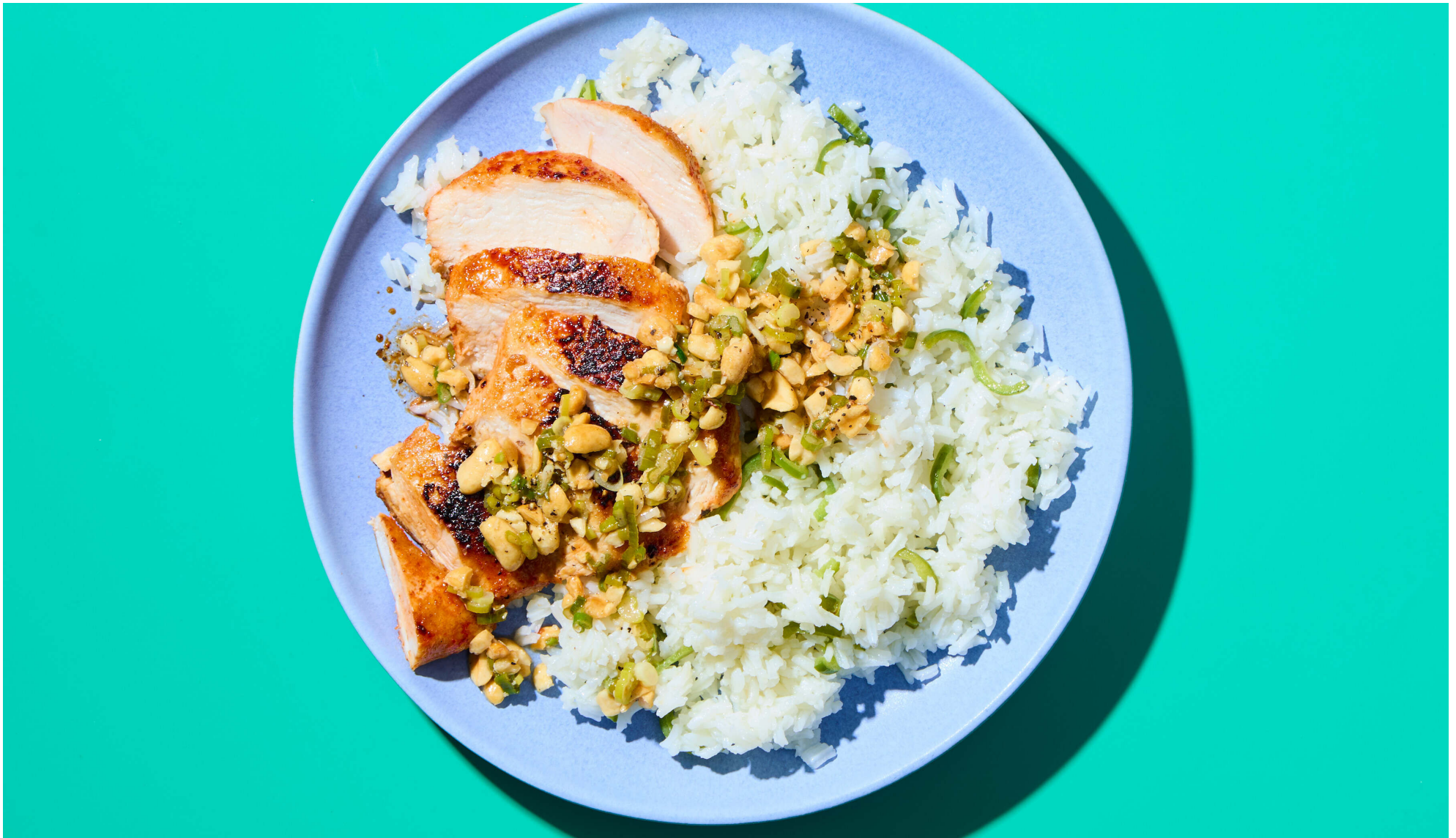


DINNERLY



Chili-Lime Glazed Chicken with Peanut Salsa

& Jalapeño Rice



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 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 jasmine 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

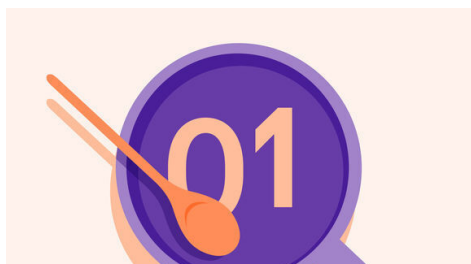
- medium saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

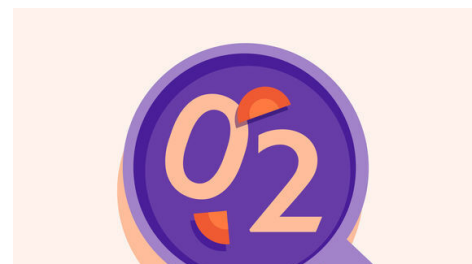
Calories 770kcal, Fat 37g, Carbs 70g, Protein 41g



1. Prep ingredients

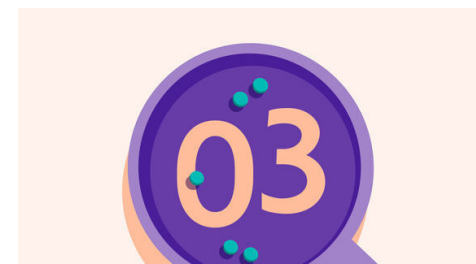
In a small bowl, stir to combine **chili lime spice**, **honey**, and ½ **teaspoon water**.

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).



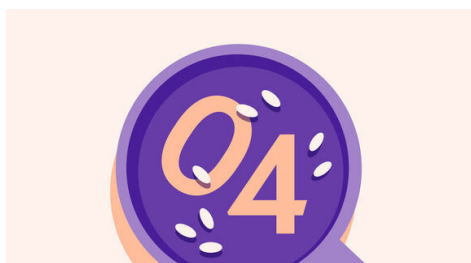
2. Cook jalapeño rice

Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add **sliced jalapeños** and **rice**. Cook, stirring, until fragrant and rice is slightly toasted, 1–3 minutes. Add **1¼ cups water** and ½ **teaspoon salt**. Cover and bring to a boil. Reduce heat to a simmer and cook until liquid is absorbed, about 17 minutes.



3. Make peanut salsa

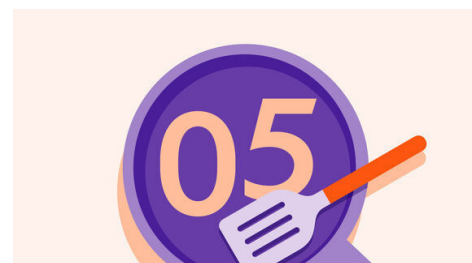
Add **2 tablespoons oil** to a small bowl and microwave until hot, 60–90 seconds. Stir in **scallions**, **peanuts**, and **1½ teaspoons vinegar**; season to taste with **salt** and **pepper**. Set aside until serving.



4. Cook chicken

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

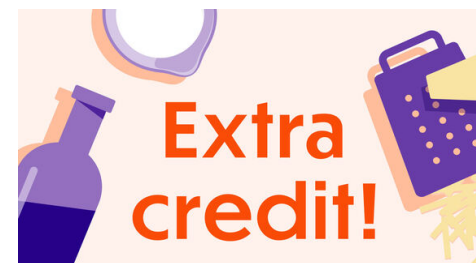
Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add chicken and cook until browned and cooked through, 2–3 minutes per side. Brush both sides with **glaze** and sear until just caramelized, about 30 seconds per side.



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.