

## Low-Carb Peruvian Style Chicken

with Cauliflower Rice & Salsa Criolla



50min



2 Servings

### What we send

- 1 lime
- 12 oz pkg boneless, skinless chicken thighs
- 2 oz chimichurri sauce
- ¼ oz smoked paprika
- ¼ oz ground cumin
- 1 red onion
- 1 green bell pepper
- 1 jalapeño chile
- 2 oz mayonnaise <sup>3,6</sup>
- 12 oz cauliflower rice

### What you need

- kosher salt & ground pepper
- olive oil

### Tools

- microplane or grater
- rimmed baking sheet
- microwave

### Allergens

Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 0kcal

## 1. Marinate chicken

Finely grate **1 teaspoon lime zest** and squeeze **4 teaspoons lime juice**. Pat **chicken** dry; season all over with **salt** and **pepper**.

In a medium bowl, whisk together **half of the chimichurri**, **2 tablespoons oil**, and **1 teaspoon each of paprika and cumin**. Add **chicken** to bowl, tossing to coat. Set aside to marinate for 30 minutes.

## 4. Cook chicken

Place **marinated chicken** on a rimmed baking sheet. Broil until chicken is slightly charred on top and is cooked through, 7-8 minutes (watch closely as broilers vary).

Cover and microwave **cauliflower rice** in a medium bowl until just tender, stirring halfway through, 5-7 minutes. Season to taste with **salt** and **pepper**.

## 2. Prep salsa criolla

Meanwhile, preheat broiler with a rack 4 inches from heat source.

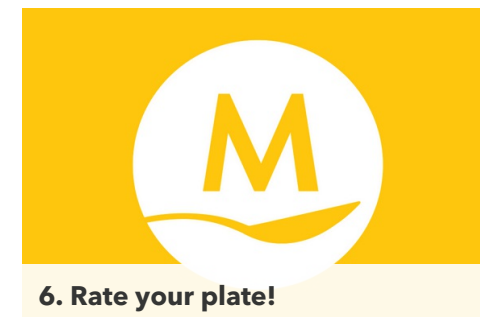
Very thinly slice **half each of the red onion, bell pepper, and jalapeno**. In a small bowl, toss sliced veggies with **2 teaspoons of the lime juice**. Season to taste with salt and pepper and set aside until ready to serve.

## 5. Finish & serve

Spoon **cauliflower rice** onto plates. Top with **chicken** and drizzle with **aji verde sauce**. Serve **salsa criolla** alongside. Enjoy!

## 3. Prep aji verde sauce

In a small bowl, combine **mayo** with **lime zest** and **remaining chimichurri and lime juice**. Season to taste with **salt** and **pepper**.



## 6. Rate your plate!

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