



Chorizo Chili Spiced Chicken

with Cheesy Baked Broccoli



20-30min



2 Servings

Chorizo chili spice, similar to that used to make the famed Spanish chorizo sausage, is sprinkled over chicken breasts for a warming flavor. We've made a take on broccoli queso fundido (or a dish made with melted cheese), which includes cheddar-jack cheese, broccoli's best pal. Serve this dish right away so the cheese stays ooey gooey and the toasted bread is warm and crusty.

What we send

- ½ lb broccoli
- 1 shallot
- garlic
- ¼ oz chorizo chili spice blend
- 2 oz shredded cheddar-jack blend ²
- 12 oz pkg boneless, skinless chicken breasts
- 2 ciabatta rolls ¹

What you need

- olive oil
- kosher salt

Tools

- medium ovenproof skillet
- medium baking dish
- rimmed baking sheet

Cooking tip

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Allergens

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 28g, Carbs 59g, Protein 58g



1. Prep ingredients

Preheat oven to 425°F with racks in the upper and lower thirds. Cut **broccoli** into long, thin florets, if necessary. Finely chop **half of the shallot**. Finely chop **1 large garlic clove**; set 1 whole large garlic clove aside for step 5.



2. Sauté broccoli

Heat **¼ cup water** in medium ovenproof skillet over medium-high. Add **broccoli**; cover and cook until crisp-tender, 2-3 minutes. Transfer broccoli to a plate, then pour off any water from skillet. Heat **chopped garlic**, **¾ of the chopped shallots**, and **1 tablespoon oil** in same skillet over medium-high. Cook, stirring, until softened and fragrant, about 2 minutes.



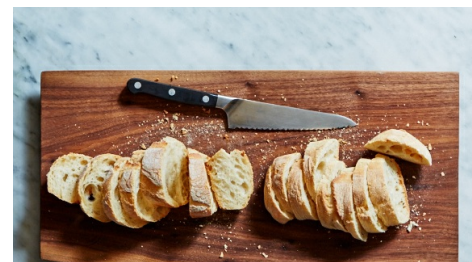
3. Add cheese & bake

Stir **1 teaspoon chorizo chili spice blend** into skillet with **garlic and onions**. Return **broccoli** to skillet and cook, stirring, about 1 minute. Season to taste with **salt**. Transfer **broccoli mixture** to a medium baking dish and top with **shredded cheddar-jack cheese**. Bake on upper rack until browned and bubbling, 18-20 minutes (watch closely as ovens vary). Wipe out skillet.



4. Roast chicken

Pat **chicken** dry and season all over with **remaining chili chorizo spice** and **salt**. Heat **1 tablespoon oil** in same skillet over medium-high. Add chicken and cook until browned, undisturbed, about 4 minutes. Flip chicken, then transfer skillet to lower oven rack. Roast until chicken is cooked through, 3-5 minutes.



5. Toast bread

Meanwhile, cut each **ciabatta roll** into thick slices and spread out on a rimmed baking sheet. Toast on upper oven rack until crusty, about 5 minutes (watch closely). Rub cut sides of toasted bread with **reserved whole garlic clove**, then drizzle with **oil**.



6. Finish & serve

Slice **chicken**, if desired, and transfer to plates. Spoon any **pan drippings** over top. Sprinkle **remaining chopped shallots** over **broccoli** and serve alongside **chicken** with **baguette slices**. Enjoy!