

# DINNERLY



## Family Friendly! Cheesy Chicken & Rice Bake

with Broccoli & Crunchy Parm Panko



1h



2 Servings

Broccoli and cheddar: a combination you've seen on the soup menu. Or maybe (if you're feeling wild), you've put 'em together on a baked potato. But here we are, pulling out all the stops, with a one skillet chicken and rice bake with creamy cheddar and tender broccoli. Crispy parm panko finishes it all off with a crunch, because you know what we always say...We've got you covered! (2p serves 4; 4p serves 8)



## WHAT WE SEND

- 1 yellow onion
- 1 lb broccoli
- 2 (10 oz) pkgs cubed chicken thighs
- 10 oz jasmine rice
- 2 pkts chicken broth concentrate
- 2 (¼ oz) ranch seasoning <sup>2</sup>
- 3 (1 oz) panko <sup>1</sup>
- ¾ oz Parmesan <sup>2</sup>
- 3 (2 oz) shredded cheddar-jack blend <sup>2</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- 6 Tbsp unsalted butter <sup>2</sup>

## TOOLS

- microwave
- large ovenproof skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 980kcal, Fat 45g, Carbs 91g, Protein 52g



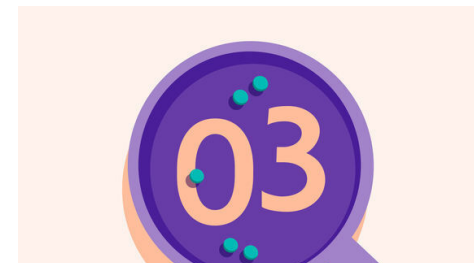
### 1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Finely chop **onion**. Cut **broccoli** into 1-inch florets, if necessary. Microwave broccoli, covered, in a large bowl until bright green and tender, 2–4 minutes. Season to taste with **salt** and **pepper**; set aside. Pat **chicken** dry; season all over with **salt** and **pepper**.



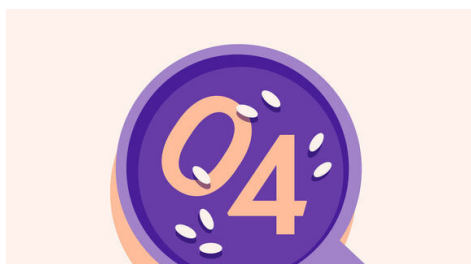
### 2. Cook chicken

In a large ovenproof skillet, heat 2 **tablespoons oil** over high until shimmering; add **chicken** in a single layer. Cook, flipping pieces occasionally, until browned in spots, 2–3 minutes; transfer to a bowl. Lower heat to medium; add 2 **tablespoons butter** to skillet. Add **onions** and cook until softened, scraping up any browned bits, 5–7 minutes.



### 3. Cook rice

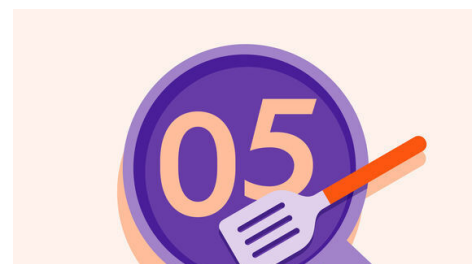
Add **rice** to skillet and cook, stirring constantly, until rice is translucent, about 1 minute. Add 4½ **cups water**, **broth concentrate**, **ranch seasoning**, and **reserved chicken and any accumulated juices**; bring to a simmer over high heat. Lower heat to medium-low and cook, stirring occasionally, until rice is nearly cooked through and **liquid** is mostly absorbed, about 20 minutes.



### 4. Top rice

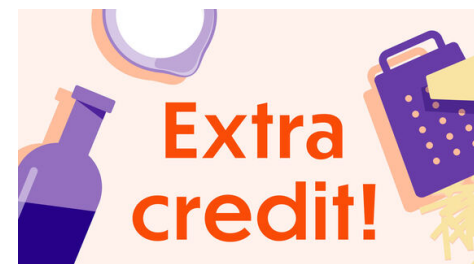
In a medium bowl, microwave 4 **tablespoons butter** until melted. Add **panko** and **Parmesan**; mix until evenly combined.

Remove **rice** from heat and stir in **cheddar-jack cheese** until melted; season to taste with **salt** and **pepper**. Stir in **broccoli**; scrape down sides of skillet with spatula. Top with **panko mixture**.



### 5. Bake & serve

Bake skillet on center rack until **sauce** is bubbling around edges and top is golden brown, about 20 minutes. Cool for at least 5 minutes before digging in. Enjoy!



### 6. Make it saucy!

We love the cheesy ranch vibes in this one skillet dinner. Double down on those flavz with a drizzle of ranch, or add a hint of spice with a hit of your favorite hot sauce. We'll never judge you for saucing it up!