



Low-Carb Peruvian-Style Chicken & Cauli Rice

with Aji Verde Sauce & Salsa Criolla



50min



2 Servings

We all know the pinnacle of sauces is something creamy, tangy, and herby...and this aji verde hits all those notes. Alongside, a refreshing, salad-like salsa criolla brings freshness and crunch to this Peruvian-style dish. Cauliflower rice is a tasty, carb-conscious substitute that pairs perfectly with chimichurri marinated chicken thighs.

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 ^{1,2}
- 12 oz cauliflower rice

What you need

- kosher salt & ground pepper
- olive oil

Tools

- microplane or grater
- rimmed baking sheet
- microwave

Cooking tip

No microwave for step 4? Heat 1 tablespoon oil in a medium nonstick skillet over high. Add cauliflower rice and cook, stirring, until crisp-tender, about 5 minutes. Season with salt and pepper.

Allergens

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

Nutrition per serving

Calories 710kcal, Fat 56g, Carbs 21g, Protein 41g



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, 4-5 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 jalapeño** (save rest of each for own use). In a 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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