

DINNERLY



Chicken Enchilada Bowl with Guacamole & Cheddar



20-30min



2 Servings

When the Tex-Mex cravings call, we must answer. And our answer comes pretty quick thanks to our no-fuss, ready-made guac and salsa. Less work for the same great flavors—that's what Dinnerly is all about! We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 red onion
- 10 oz pkg ground chicken
- 4 oz salsa
- 2 oz shredded cheddar-jack blend¹
- 2 (2 oz) guacamole

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil

TOOLS

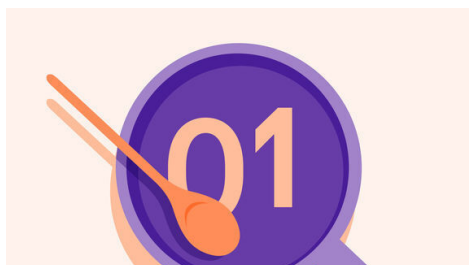
- small saucepan
- medium skillet

ALLERGENS

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

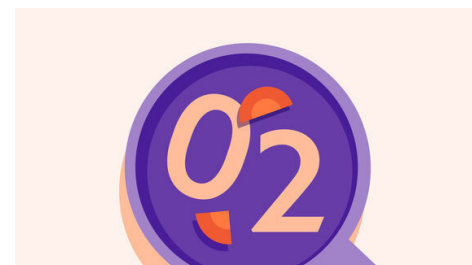
NUTRITION PER SERVING

Calories 790kcal, Fat 34g, Carbs 73g, Protein 46g



1. Cook rice

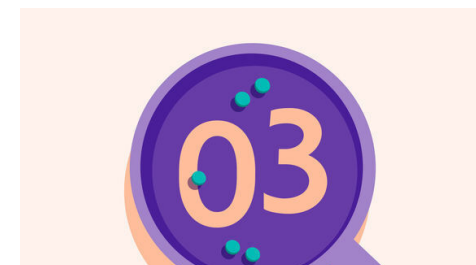
In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm off heat until ready to serve.



2. Prep garlic & onion

While **rice** cooks, finely chop **2 teaspoons garlic**.

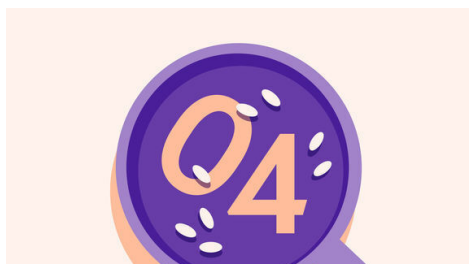
Thinly slice **half of the onion** (save rest for own use), then finely chop 2 tablespoons for serving.



3. Cook onions & chicken

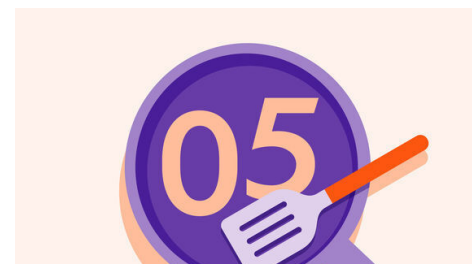
Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **sliced onions**; cook, stirring, until slightly softened, about 2 minutes.

Add **ground chicken**; cook, breaking up into smaller pieces, until chicken is cooked through and onions are caramelized, 5–7 minutes more.



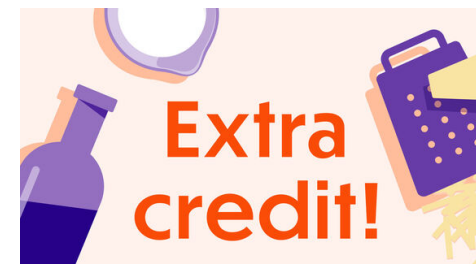
4. Make sauce

To skillet with **chicken**, add **chopped garlic**; cook, stirring, until fragrant, about 30 seconds. Add **salsa** and **⅓ cup water**. Bring to a simmer and cook until sauce has thickened, 3–5 minutes. Season to taste with **salt** and **pepper**.



5. Serve

Fluff **rice** with a fork and spoon into bowls. Serve with **chicken, cheese, chopped raw onion**, and **guacamole** over top. Enjoy!



6. Check us out!

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