



Seared Chicken & Rajas con Crema Bowl

with Charred Corn & Marinated Tomatoes



30-40min



2 Servings

Rajas con crema, aka roasted poblano peppers in cream sauce, is what we would call a dream dish. In our version, we cook the poblanos and onions in sour cream and shredded cheese to achieve that creamy sauce, and we serve it up with seared chicken breast, charred corn and marinated tomatoes for bright pops of color and flavor. Don't worry about any leftover sauce—fluffy jasmine rice will soak it right up!

What we send

- 5 oz jasmine rice
- 1 plum tomato
- ¼ oz fresh cilantro
- 1 yellow onion
- 4 poblano peppers
- 12 oz pkg boneless, skinless chicken breasts
- 5 oz corn
- ¼ oz Tex-Mex spice blend
- 2 (1 oz) sour cream ¹
- 2 oz shredded cheddar-jack blend ¹
- 1 lime

What you need

- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- small saucepan
- medium heavy skillet (preferably cast-iron)

Allergens

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

Nutrition per serving

Calories 860kcal, Fat 27g, Carbs 97g, Protein 57g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



4. Char corn

Heat same skillet over medium-high. Add **corn** and cook, stirring occasionally, until warmed through and charred in spots, 3-4 minutes. Season to taste with **salt** and **pepper**. Transfer to a plate.



2. Prep ingredients

Cut **tomato** into ½-inch pieces. Pick **cilantro leaves** from **stems**; thinly slice stems. Halve **onion** and thinly slice; finely chop 2 tablespoons. Halve **peppers**, discard stems and seeds, then thinly slice.

In a small bowl, combine **tomatoes**, **chopped onions**, **cilantro stems**, and a **pinch each of sugar, salt and pepper**. Set aside to marinate.



5. Cook poblanos & onions

Add **1½ tablespoons oil** to same skillet still over medium-high. Add **sliced onions** and **peppers**; season with **salt** and **pepper**. Cook, stirring occasionally, until veggies are softened and charred in spots, about 10 minutes.

Reduce heat to low. Add **Tex-Mex spice**, **sour cream**, and **¼ cup water**; stir until smooth and creamy. Off heat, stir in **cheese**. Season to taste.



3. Cook chicken

Pat **chicken** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add chicken and cook until golden brown and cooked through, 3-4 minutes per side. Transfer to a cutting board to rest, 5 minutes. Wipe out skillet.



6. Finish & serve

Cut **lime** into wedges. Cut **chicken** into strips.

Serve **rajas con crema** and **chicken** over **rice** with **corn**, **marinated tomatoes**, and **lime wedges** alongside. Garnish with **cilantro leaves**. Enjoy!