

MARLEY SPOON



Skillet Arroz Con Pollo

with Tangy Cilantro Salsa



30min



2 Servings

Arroz con pollo packs a lot of flavor into one skillet. What makes it so delicious? For starters, the uncooked rice is toasted in oil with peppers and onions. Then, it's cooked with chicken drumsticks, beans, and corn, each component infusing the grains with deep, rich, savory flavor. We serve the one-pot wonder with a quick, bright salsa of cilantro, onion, and lime.

What we send

- 1 green bell pepper
- 1 medium yellow onion
- 1½ lb pkg chicken drumsticks
- 1 can black beans (use 1 cup)
- 1 pkt turkey broth concentrate
- jasmine rice (use ¾ cup)
- 2½ oz corn
- 1 lime
- ¼ oz fresh cilantro

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- fine-mesh sieve
- medium ovenproof skillet
- microplane or grater

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1140kcal, Fat 45g, Carbs 97g, Protein 78g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Halve **pepper**, remove stem and seeds, then cut into ½-inch pieces. Peel and finely chop **onion**. Pat **chicken** dry and season with **salt** and **pepper**. Drain and rinse **beans**. In a measuring cup, stir to combine **turkey broth concentrate** and **1¼ cups water**.



4. Add beans & corn

Stir in **corn** and **1 cup of the beans** (save rest for own use); season with ½ **teaspoon salt** and **several grinds of pepper**.



2. Brown chicken

Heat **1 tablespoon oil** in a medium heavy skillet over medium-high. Add **drumsticks** to skillet in a tight, single layer, and cook until browned on one side, 5-7 minutes. Transfer chicken to a plate.



5. Add chicken

Add **chicken**, browned-side up, nestling it slightly into the rice. Add **broth mixture** and bring to a simmer. Cover skillet tightly with a lid or oiled foil and carefully place on upper oven rack. Roast until liquid is absorbed, rice is tender, and chicken is cooked through, about 20 minutes. Remove skillet from oven. Switch oven to broil.



3. Cook veggies & toast rice

Add **1 tablespoon oil**, **bell peppers**, and **all but 2 tablespoons of the onions** (reserve rest for step 6) to skillet. Cook, stirring occasionally, until lightly browned, 3-5 minutes. Add **¾ cup rice** and cook, stirring, until well combined and lightly toasted, 2-3 minutes.



6. Finish & serve

Carefully uncover skillet. Broil on upper rack until skin is crispy, about 2 minutes. Finely grate ½ **teaspoon lime zest**. Finely chop **cilantro leaves and stems** with **reserved onions** and lime zest; transfer to a bowl. Add **2 tablespoons lime juice** and **a pinch of sugar**. Season salsa with **salt** and **pepper**. Serve **arroz con pollo** with **cilantro salsa**. Enjoy!