



Mexican Chicken Thighs

with Enchilada Sauce & Garlicky Rice



20-30min



2 Servings

This tasty take on chicken enchiladas features boneless chicken thighs, simmered in a tomato sauce spiked with taco seasoning. Instead of shredding the chicken, rolling it up in corn tortillas, and baking everything in a casserole, the dish is simplified, with weeknight schedules in mind. The saucy chicken is kept whole, then topped with melted cheddar cheese and served over garlicky rice, with radish-celery salad on the side.

What we send

- garlic (use 2 large cloves)
- 5 oz jasmine rice
- ½ oz fresh cilantro
- 4 oz red radishes
- 2 oz celery
- 1½ oz sharp cheddar cheese

- 1 lb boneless, skinless chicken thighs
- tomato paste (use 2 Tbsp)
- taco seasoning (use 1 Tbsp)

What you need

- neutral oil, such as canola
- kosher salt & pepper
- sugar
- apple cider vinegar (or red wine vinegar)

Tools

- small saucepan
- box grater or microplane
- medium ovenproof skillet

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 950kcal, Fat 51g, Carbs 65g, Protein 57g



1. Make rice

Peel and finely chop **2 large garlic cloves**. Heat **1 tablespoon oil** in a small saucepan over high. Add **rice** and half of the chopped garlic. Cook, stirring, until garlic is fragrant, about 1 minute. Add **1¼ cups water** and **½ teaspoon salt**. Bring to a boil over high heat. Reduce heat to low, cover, and cook until water is absorbed and rice is tender, about 17 minutes.



2. Prep ingredients

Coarsely chop **cilantro leaves and stems** together. Trim and discard ends from **radishes**, then thinly slice. Cut **celery** into thin slices on an angle. Coarsely grate or finely chop **all of the cheddar**.



3. Start chicken

Preheat broiler with top rack 6 inches from heat source. Pat **chicken** dry and trim any excess fat, if necessary. Season lightly with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add chicken and cook, turning once, until well browned, about 4 minutes per side. Transfer to a plate and remove skillet from heat.



4. Make sauce

Add **2 tablespoons of the tomato paste** (save rest for own use), **1 tablespoon oil**, **1 tablespoon of the taco seasoning**, and **remaining chopped garlic** to same skillet. Return skillet to stovetop. Cook over medium heat until fragrant, about 30 seconds. Add **¾ cup water** and **¼ teaspoon sugar**, and bring to a boil.



5. Add chicken & broil

Season **sauce** with **salt** and **pepper**, add **chicken and any resting juices**. Simmer over medium heat, turning chicken occasionally, until cooked through and sauce is thickened, 5–7 minutes. Top **chicken** with **cheese** and broil on top oven rack until cheese is melted and browned, 1–2 minutes (watch closely, as broilers vary).



6. Make salad & serve

In a medium bowl, whisk to combine **1½ tablespoons vinegar**, **½ teaspoon each salt and sugar**, and **several grinds of pepper**. Whisk in **2 tablespoons oil**. Add **radishes, celery**, and **¾ of the cilantro**, and toss. Stir **remaining cilantro** into **rice**. Spoon **rice** onto plates and top with **chicken and sauce**; serve **salad** alongside. Enjoy!