



## Crispy Chicken Thighs & Rice

with Peas & Arugula Salad



30-40min



2 Servings

Crispy chicken skin, tender meat, and rich, tomatoey sauce form a winning trifecta of delicious in this one-pot braise. We spoon it over rice and peas to soak up every last drop of goodness, and serve a tangy arugula salad alongside for a vibrant boost of flavor and color. Dinner is served!



## What we send

- 1½ lb pkg bone-in, skin-on chicken thighs
- garlic (use 2 large cloves)
- chorizo chili spice blend (use 1 Tbsp)
- 1 can whole peeled tomatoes
- 5 oz jasmine rice
- 2½ oz peas
- 3 oz baby arugula

## What you need

- kosher salt & ground pepper
- olive oil
- sugar
- red wine vinegar (or apple cider vinegar) <sup>17</sup>

## Tools

- medium ovenproof skillet
- potato masher or fork
- small saucepan

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 1070kcal, Fat 58g, Carbs 74g, Proteins 57g



### 1. Brown chicken

Preheat oven to 450°F with a rack in the center. Pat **chicken** dry and trim any excess fat. Season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add chicken, skin side up; cook until underside is very brown, about 6 minutes. Flip and lightly brown skin, about 2 minutes. Transfer to a plate.



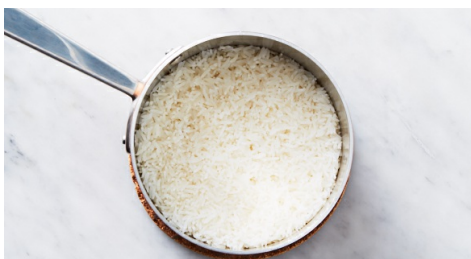
### 2. Start sauce

Off heat, carefully pour off **all but 1 tablespoon oil**. Lightly crush **2 large garlic cloves**. Add to skillet and cook over medium heat until lightly browned, about 1 minute. Stir in **1 tablespoon chorizo spice** and **tomatoes**; crush with a potato masher or spoon. Add **¼ cup water**, **1 teaspoon sugar**, and **½ teaspoon salt**; bring to a boil.



### 3. Roast chicken

Add **chicken and any resting juices** to skillet, skin side up. Roast on the center oven rack until chicken skin is very crisp and internal temperature reaches 165°F, about 20 minutes.



### 4. Cook rice & peas

While chicken roasts, in a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil. Cover and cook over low until rice is almost tender and water is nearly absorbed, about 15 minutes. Add **peas** to rice, cover and cook until water is absorbed, 2-3 minutes more.



### 5. Make salad

In a medium bowl, whisk **1 tablespoon vinegar** with **1½ tablespoons oil**. Season to taste with **salt** and **pepper**. Add **arugula** and toss to coat.



### 6. Finish & serve

Fluff **rice and peas** with a fork. Discard **garlic cloves** from sauce. Spoon **rice** onto plates and top with **chicken and sauce** and serve with **salad** alongside. Enjoy!