

DINNERLY



One-Pot Chicken & Rice with Roasted Red Peppers



20-30min



2 Servings

This is a Dinnerly-ified take on arroz con pollo—that classic Spanish dish that combines two of our favorite foods, chicken and rice. What else could you need? And rather than lots of different spices, we use one flavorful blend, chorizo chili spice along with tangy roasted red peppers. One-pot-meal = one-happy-cook! We've got you covered

WHAT WE SEND

- 1 medium yellow onion
- 4 oz roasted red peppers
- 1 pkg chicken thighs
- chorizo chili spice blend (use 1 Tbsp)
- 5 oz jasmine rice
- 1 pkt turkey broth concentrate

WHAT YOU NEED

- apple cider vinegar (or white wine vinegar)
- sugar
- olive oil
- kosher salt & ground pepper

TOOLS

- medium pot

ALLERGENS

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

NUTRITION PER SERVING

Calories 630kcal, Fat 20g, Carbs 76g, Protein 36g



1. Prep ingredients

Cut **all of the onion** into ½-inch pieces, then finely chop ¼ cup of the onions. In a small bowl, combine **2 tablespoons vinegar**, **1 teaspoon sugar**, and **a pinch of salt**, whisking until sugar dissolves. Add finely chopped onions, stirring to coat; set aside until ready to serve. Coarsely chop **roasted red peppers**.



2. Brown chicken

Pat **chicken** dry, then cut into 1-inch pieces, if necessary. Season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium pot over medium-high. Add chicken and cook, stirring occasionally, until lightly browned in spots, 7–9 minutes. Using a slotted spoon, transfer chicken to a plate.



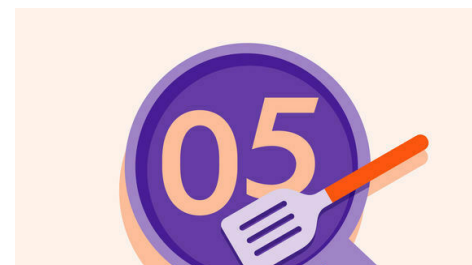
3. Sauté aromatics

Heat **1 tablespoon oil** in same pot over medium-high. Add **onions** and **a pinch each of salt and pepper**. Cook, scraping up any browned bits from the bottom of the pot with a spoon, until onions are golden and softened, about 4 minutes. Add **roasted peppers** and **1 tablespoon chorizo chili spice**. Cook until fragrant, about 30 seconds.



4. Cook rice & chicken

Return **chicken and any resting juices** to the pot. Add **rice**, **turkey broth concentrate**, and **1½ cups water**. Bring to a boil, then reduce heat to a simmer and cover. Cook until liquid is evaporated and rice is tender, about 17 minutes.



5. Finish & serve

Fluff **rice** with a fork. Season to taste with **salt** and **pepper**. Spoon **chicken and rice** onto plates. Top with **pickled onions**. Enjoy!



6. Take it to the next level

A dollop of sour cream or a handful of chopped cilantro would be a cool way to finish here.