



## Tomatillo Chicken

with Succotash & Crispy Tortillas



20-30min



2 Servings

Chicken breasts are rubbed with the bold flavors of chorizo spice blend, and then simmered in a rich tomatillo sauce. A quick Tex-Mex inspired succotash that features corn, edamame, earthy poblano peppers, and fresh cilantro accompanies the succulent chicken. The whole dish is topped with crisp tortilla strips for a necessary crunch factor.



## What we send

- 6 (6-inch) corn tortillas (use 2)
- 1 oz scallions
- ½ lb tomatillos
- ¼ oz fresh cilantro
- 12 oz pkg boneless, skinless chicken breasts
- chorizo chili spice blend (use 1½ tsp)
- 1 pkt chicken broth concentrate
- 1 poblano pepper
- 5 oz corn
- 5 oz edamame <sup>6</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- rimmed baking sheet
- large skillet

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.

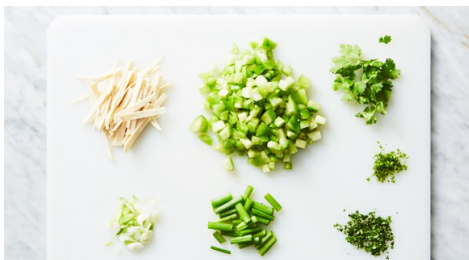
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 650kcal, Fat 36g, Carbs 52g, Proteins 42g



### 1. Prep ingredients

Preheat oven to 400°F with top rack 6 inches from heat source. Halve **2 of the tortillas**, stack, and cut crosswise into thin strips. Trim **scallions**, then thinly slice whites and cut scallion greens into 1-inch pieces, keeping them separate. Remove husk from **tomatillos**, then halve and finely chop. Finely chop **cilantro leaves and stems**, keeping them separate.



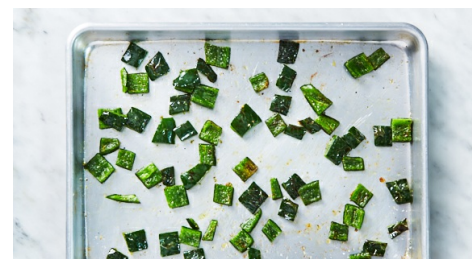
### 4. Make sauce

Add **sliced scallion whites and cilantro stems**; cook until soft, 1-2 minutes. Add **tomatillos and ½ teaspoon salt** and cook until soft, 4-5 minutes. Add **1½ cups water, ¾ of the cilantro leaves, and broth concentrate**. Bring to a boil. Add **chicken and any resting juices**; reduce heat and cook, turning, until sauce is reduced and chicken is cooked through, 5-7 minutes.



### 2. Bake tortilla strips

On a rimmed baking sheet, toss **tortilla strips** with **2 teaspoons oil** and season with **salt**; spread to an even layer. Bake on top oven rack until golden-brown and crisp, stirring once, 5-8 minutes (watch closely as ovens vary). Pat **chicken** dry and season all over with **salt** and **1½ teaspoons chorizo chili spice blend**.



### 5. Broil poblano

Meanwhile, switch oven to broil and transfer **tortilla strips** to a plate. Halve **poblano**, remove stem and seeds, then chop into ½-inch pieces. Transfer to same baking sheet and toss with **1 teaspoon oil**, and season with **salt** and **pepper**. Broil on top oven rack until pepper is charred in spots, 1-2 minutes (watch closely as broilers vary).



### 3. Sear chicken

Heat **2 teaspoons oil** in a large skillet over medium-high. Add **chicken** and cook until golden-brown and almost cooked through, 2-3 minutes per side (reduce heat if browning too quickly). Transfer to a plate. Heat **1 tablespoon oil** in same skillet over medium-high.



### 6. Finish & serve

In a medium bowl, toss **corn, edamame, scallion greens, 1 tablespoon oil, ½ teaspoon salt, and a few grinds pepper**. Add to baking sheet with **poblanos**. Broil until charred in spots and warmed through, 2-3 minutes (watch closely). Serve **succotash** and **chicken** topped with **some sauce, tortillas, and remaining cilantro**. Serve **remaining sauce** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com) [@marleyspoon](#) [#marthaandmarleyspoon](#)