

# DINNERLY



## One Pot Tex-Mex Chicken & Rice:

Double the Servings. Same Price.



30-40min



2 Servings

Pop Quiz Time! Which meal kit loves you so much that it gives you TWICE the serving size, for the SAME price? We'll give you a hint: rhymes with Zinnerly. We RICE to the dinnertime challenge with this one-pot recipe that's sure to bring back hungry mouths for tomorrow's leftovers. We've got you covered! (2p plan serves 4; 4p plan serves 8.)



## WHAT WE SEND

- garlic
- 1 green bell pepper
- 10 oz pkg cubed chicken thighs
- ¼ oz taco seasoning
- 10 oz jasmine rice
- 8 oz can tomato sauce
- 2 pkts sour cream<sup>7</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

## TOOLS

- medium Dutch oven or pot with lid

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 470kcal, Fat 12g, Carbs 67g, Proteins 22g



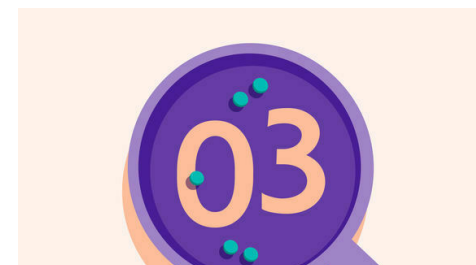
### 1. Prep ingredients

Finely chop **2 teaspoons garlic**. Halve **pepper**, remove stem and seeds, and cut into ½-inch pieces. Season **chicken** all over with **salt** and **pepper**.



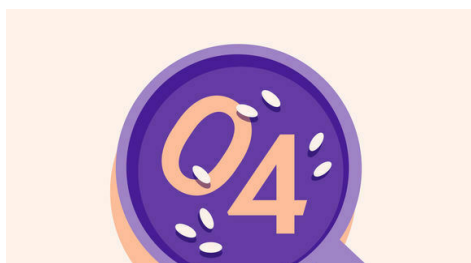
### 2. Brown chicken

Heat **1 tablespoon oil** in a medium Dutch oven or pot with a lid over medium-high. Add **chicken** and cook, stirring occasionally, until lightly browned in spots, 7–9 minutes (chicken will not be cooked through). Using a slotted spoon, transfer chicken to a plate.



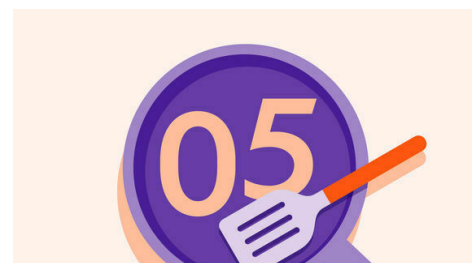
### 3. Sauté aromatics

Heat **1 tablespoon oil** in same pot over medium-high. Add **peppers** and a **pinch each of salt and pepper**. Cook until peppers are softened and lightly browned, about 5 minutes. Stir in **rice**, **1½ teaspoons of the garlic**, and **all of the taco seasoning**. Cook until fragrant and rice is lightly toasted, about 1 minute.



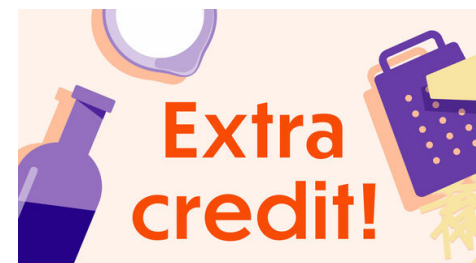
### 4. Cook chicken & rice

Add **tomato sauce**, **chicken and resting juices**, **1¼ cups water**, and **¾ teaspoon salt** to pot. Cook over medium-high heat, stirring to release any browned bits from the bottom, about 1 minute. Bring to a boil, then reduce heat to low and simmer, covered, until liquid is mostly absorbed, rice is tender, and chicken is cooked through, 17–20 minutes. Remove from heat and let sit for 5 minutes.



### 5. Finish & serve

Meanwhile, in a small bowl, stir together **all of the sour cream** and **remaining garlic**. Slightly thin **sour cream** by stirring in **1 teaspoon water** at a time, as needed; season to taste with **salt** and **pepper**. Fluff **rice** with a fork. Season to taste with **salt** and **pepper**. Serve **chicken and rice** with **garlic sauce** spooned over top. Enjoy!



### 6. Spice it up!

This dish brings the heat with flavors that make you want to dance. So, spice it up with a splash of your favorite hot sauce for an extra kick in your step.