

# 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 amount of food, for the SAME price? We'll give you a hint: rhymes with Zinnerly. We've got you covered! (2-person plan makes 4 servings; 4-person plan makes 8 servings.)



## WHAT WE SEND

- garlic
- 1 green bell pepper
- 10 oz pkg cubed chicken thighs
- 10 oz jasmine rice
- ¼ oz taco seasoning
- 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**.



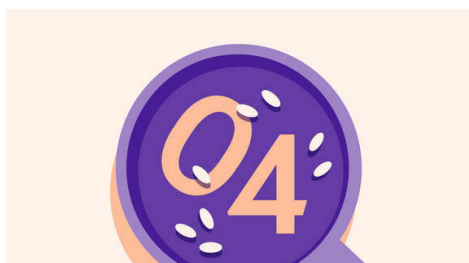
### 2. Brown chicken

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.



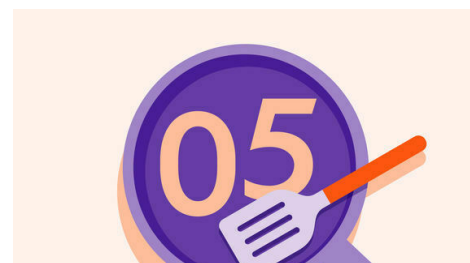
### 3. Sauté aromatics

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.



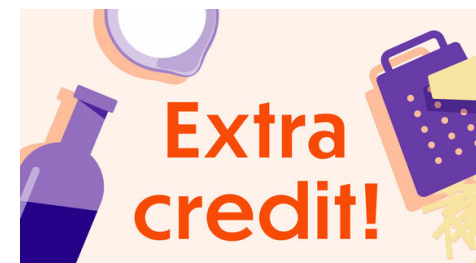
### 4. Cook chicken & rice

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. Pro-tip: Stovetop rice

If you don't have a lid for your pot, you can cover tightly with aluminum foil. Resist the temptation to peak—this will release steam, change cook time, and affect water absorption rate. Taste your rice for doneness! If rice isn't done and skillet is dry, add ¼ cup water and simmer, covered, 2–3 minutes. If rice is done, but water still remains, uncover skillet and cook off water, 2–3 minutes.