



DINNERLY



SIMPLY JULIA'S

Jalapeño Popper Chicken

 20-30min  2 Servings

Award-winning cookbook author Julia Turshen believes cooking nutritious comfort food at home should be fun and easy. We couldn't agree more! So we're bringing recipes from her latest book, *Simply Julia*, to your Dinner(ly) plate. This Jalapeño Popper Chicken turns one of our favorite apps into a satisfying meal by putting its cheesy, creamy, bright flavors on a juicy chicken breast. We've got you covered (and so does Julia)!

WHAT WE SEND

- garlic
- 2 oz pickled jalapeños ¹²
- 2 (1 oz) pkts cream cheese ⁷
- 2 oz shredded cheddar-jack blend ⁷
- 10 oz pkg boneless, skinless chicken breasts
- ¼ oz pkt chili powder
- 2 heads little gem lettuce

WHAT YOU NEED

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

TOOLS

- microplane or grater
- meat mallet (or heavy skillet)
- medium ovenproof skillet (preferably cast iron)

ALLERGENS

Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 660kcal, Fat 52g, Carbs 8g, Protein 44g



1. Prep cream cheese topping

Preheat broiler with a rack in the upper third.

Finely grate **1 teaspoon garlic**. Finely chop **1 tablespoon pickled jalapeños**; reserve rest for step 3.

In a small bowl, stir to combine **chopped jalapeños and any brine, all of the cream cheese, half of the grated garlic, and 1 heaping tablespoon shredded cheese**; season to taste with **salt and pepper**.



2. Cook chicken

Pat **chicken** dry; using a meat mallet or heavy skillet, pound to an even ½-inch thickness. Sprinkle all over with **salt, pepper, and chili powder**.

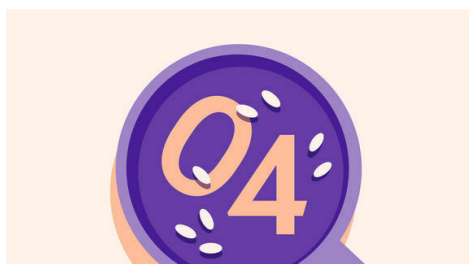
Heat **1 tablespoon neutral oil** in a medium ovenproof skillet (preferably cast iron) over medium-high. Add chicken and cook, undisturbed, until golden-brown on the bottom, 3–4 minutes. Remove from heat.



3. Finish chicken

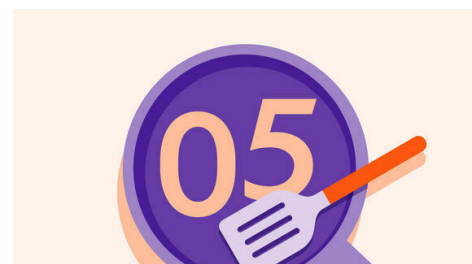
Flip **chicken** in skillet and spread **cream cheese mixture** over top. Sprinkle with **remaining shredded cheese and remaining pickled jalapeños**, as desired.

Broil on upper oven rack until chicken is cooked through and cheese is melted, 3–5 minutes.



4. Make dressing

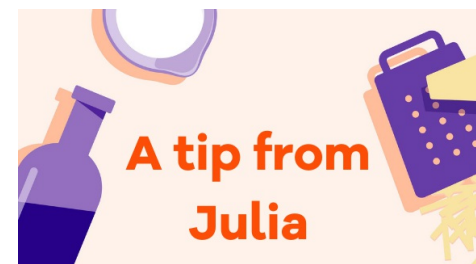
Meanwhile, in a medium bowl, whisk together **remaining grated garlic, ¼ cup olive oil, 2 tablespoons vinegar, and ½ teaspoon sugar**. Season to taste with **salt and pepper**.



5. Finish salad & serve

Thinly slice **lettuce** crosswise, discarding stems. Add to bowl with **dressing**; toss to coat.

Serve **Simply Julia's Jalapeño Popper Chicken** with **salad** alongside. Enjoy!



6. Add a side!

A pot of black or pinto beans would make a nice side! So would thick slices of avocado and tomatoes seasoned with lime and salt.