

# DINNERLY

## Green Chile Chicken Rice Bake

with Poblanos & Corn



2 Servings

### WHAT WE SEND

- ½ lb chicken breast strips
- 4 oz green enchilada sauce<sup>1,6</sup>
- 5 oz corn
- 2 poblano peppers
- garlic
- 5 oz jasmine rice
- 2 (¾ oz) pieces cheddar<sup>7</sup>

### WHAT YOU NEED

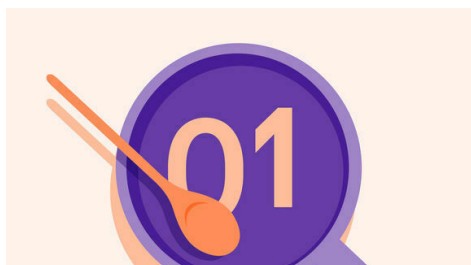
- large egg<sup>3</sup>
- all-purpose flour<sup>1</sup>
- butter<sup>7</sup>
- kosher salt & ground pepper

### TOOLS

### ALLERGENS

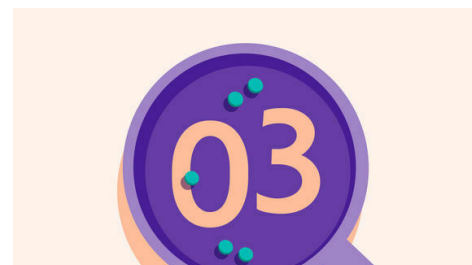
Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING



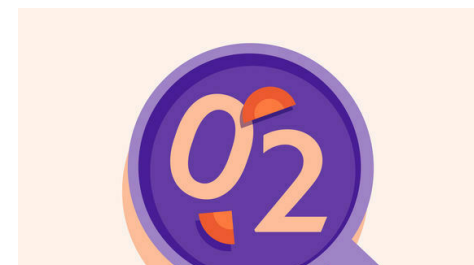
#### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Finely chop **2 teaspoons garlic**. Discard poblano stems and seeds; thinly slice. Finely chop or coarsely grate **all of the cheddar**. Pat chicken strips dry, cut into ¾-inch pieces and season all over with salt and pepper.



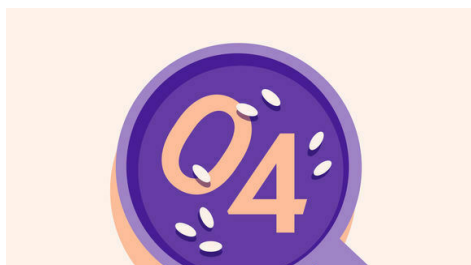
#### 2. Prep cornbread base

In a medium bowl, whisk to combine **polenta**, ½ cup all-purpose flour, **1 tablespoon sugar**, and ½ **teaspoon salt**. Whisk in **1 tablespoon oil**, 1 large egg, and ½ **cup water** (mixture will be runny). Melt 1 **tablespoon butter** in a medium ovenproof skillet over medium; remove from heat. Transfer cornbread batter to skillet and bake until almost set, about 8 minutes.



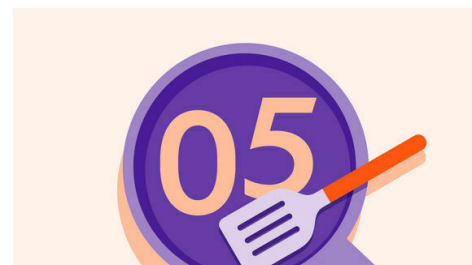
#### 3. Cook filling

Meanwhile, heat **1 tablespoon oil** in a medium skillet over medium-high. Add **poblano, garlic**, and **corn**; cook, stirring, until veggies are softened and starting to brown, about 5 minutes. Transfer veggies to a plate. Add chicken to skillet and cook, undisturbed, until browned on one side, about 2 minutes. Stir and continue cooking until cooked through, 1–2 minutes more.



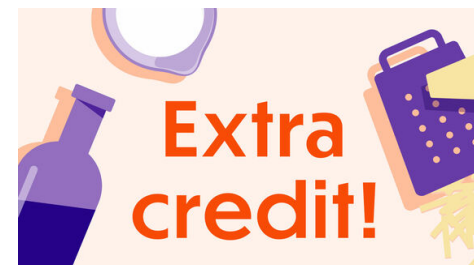
#### 4. Assemble & bake pie

Return veggies to the skillet and stir to combine; add enchilada sauce and season with salt and pepper to taste. Pour filling over cornbread (it doesn't need to go all the way to the edge). Transfer skillet to upper oven rack and bake until filling is bubbling, about 5 minutes.



#### 5. Finish & serve

Remove skillet from oven and switch oven to broil. Sprinkle **cheddar** evenly over top. Broil on upper oven rack until **crust** is browned and **cheese** is melted, 1–3 minutes (watch closely as broilers vary). Enjoy!



#### 6.

Extra credit!