

# DINNERLY



## One-Pot Chicken & Rice with Tomatoes



30-40min



2 Servings

This no-fuss dish combines two of our favorite foods, chicken and rice (aka the only two things you need in life). But just for funsies, we also added sautéed onions and tomatoes seasoned with chili powder, plus some quick-pickled onions to sprinkle on top. One pot meal = one happy cook! We've got you covered!

### WHAT WE SEND

- 1 medium red onion
- 2 plum tomatoes
- ½ lb pkg chicken breast strips
- ¼ oz pkt chili powder
- 5 oz pkg jasmine rice
- 1 pkt chicken broth concentrate

### WHAT YOU NEED

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

### TOOLS

- medium pot

### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 570kcal, Fat 18g, Carbs 75g, Proteins 34g



#### 1. Prep onion & tomatoes

Cut **onion** into ½-inch pieces, then finely chop ¼ cup. Coarsely chop **tomatoes**.

In a small bowl, combine **2 tablespoons vinegar**, **1 teaspoon sugar**, and **a pinch of salt**, whisking until sugar dissolves. Add finely chopped onions, stirring to coat; set aside, stirring occasionally, until ready to serve.



#### 2. Brown chicken

Pat **chicken** dry, then cut into 1-inch pieces. Season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium pot over medium-high. Add chicken and cook, stirring occasionally, until lightly browned in spots, 3–5 minutes. Transfer to a plate.



#### 3. Sauté aromatics

Heat **1 tablespoon oil** in same pot over medium-high. Add **remaining onions** and **a pinch each of salt and pepper**. Cook, scraping up any browned bits from bottom of pot, until golden and softened, about 4 minutes. Add **tomatoes** and **chili powder**; cook until fragrant, about 30 seconds.



#### 4. Cook rice & chicken

Return **chicken and any resting juices** to same pot. Add **rice**, **chicken broth concentrate**, and **1½ cups water**. Bring to a boil, then reduce heat to a simmer and cover. Cook until liquid is evaporated and rice is tender, about 17 minutes.



#### 5. Finish & serve

Fluff **rice** with a fork. Season to taste with **salt** and **pepper**.

Serve **chicken and rice** topped with **pickled onions**. Enjoy!



#### 6. Take it to the next level

Finish this dish with a dollop of sour cream or a handful of chopped cilantro.