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Roasted Chicken & Broccoli

with Cheddar Rice Casserole



30-40min



4 Servings

Tangy cream cheese adds a special, silky touch to the rice casserole. Spiced chicken and broccoli roast together on a sheet pan as the rice bakes, leaving you free to dream about the result. And, if that doesn't all sound cozy enough, the creamy rice gets tucked in with a melty, bubbly cheddar blanket. Is there anything better than cheesy rice? We think not. Cook, relax, and enjoy!

What we send

- shallot
- Tam-pico de gallo
- boneless, skinless chicken breasts
- jasmine rice
- broccoli crowns

What you need

- kosher salt & ground pepper
- olive oil

Tools

- box grater
- large ovenproof skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

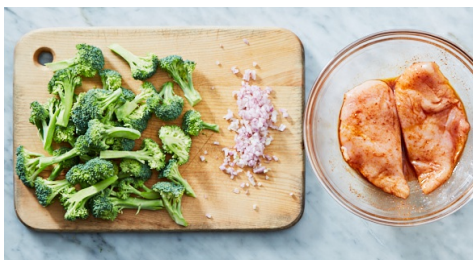
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Energy 760.0kcal, Fat 34.0g, Proteins 47.0g, Carbs 65.0g



1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds. Pat **chicken** dry. In a medium bowl, combine **2¼ teaspoons Tam-pico de gallo spice blend**, **½ teaspoon salt**, and **2 tablespoons oil**; add chicken and toss to coat. Peel and finely chop **¼ cup shallot**. Cut **broccoli** into 1-inch florets.



4. Bake rice casserole

Stir in **cream cheese**, **3½ cups water**, **1½ teaspoons salt**, and **a few grinds pepper**. Increase heat to high and bring to a boil while whisking until **cream cheese** melts. Remove from heat, cover with lid or foil and carefully transfer to lower oven rack. Bake until **rice** is tender and liquid is evaporated, about 17 minutes.



2. Cook chicken

Heat **1 tablespoon oil** in a large ovenproof skillet over medium-high. Add **chicken** and cook on one side until browned, 3-4 minutes. Transfer to a plate.



5. Roast broccoli & chicken

Meanwhile, on a rimmed baking sheet, toss **broccoli** with **2 tablespoons oil**, and season with **½ teaspoon salt** and **a few grinds pepper**. Roast on upper oven rack, about 5 minutes. Place **chicken** on same baking sheet, seared side-up, and continue roasting until chicken is cooked through and broccoli is charred in spots, 10-15 minutes.



3. Toast rice

Heat **2 tablespoons oil** in same skillet over medium-high. Add **chopped shallots** and cook until golden, 1-2 minutes. Add **rice** and cook until lightly toasted, about 2 minutes.



6. Finish & serve

Meanwhile, grate **cheddar** on the large holes of a box grater. Remove **chicken**, **broccoli**, and **rice** from oven. Switch oven to broil. Uncover rice and scatter cheddar over top. Return skillet to upper oven rack and broil until cheese is melted and browned in spots, 2-3 minutes (watch closely as broilers vary). Serve **rice** with **chicken** and **broccoli**. Enjoy!