



Braised Tex-Mex Chicken Thighs

with Black Beans & Rice



20-30min



2 Servings

We take uber flavorful cut-up chicken thighs and do a quick braise that is full of familiar Tex-Mex flavors. The chicken cooks with poblano peppers, onions, and a Tam-pico de gallo spice blend. The result is a tender stew-like dish—slightly spicy and a little saucy—perfect for spooning over black beans and rice. Cook, relax, and enjoy!

What we send

- cubed chicken thighs
- Tam-pico de gallo
- canned black beans
- jasmine rice
- poblano pepper
- yellow onion
- chicken broth concentrate
- cilantro

What you need

- all-purpose flour ¹
- kosher salt & ground pepper

Tools

- colander
- fine-mesh sieve
- small saucepan

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

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 930.0kcal, Fat 28.0g, Proteins 46.0g, Carbs 123.0g



1. Prep ingredients

Peel and chop **all of the onion** into ½-inch pieces, then finely chop **¼ cup of the onion** and reserve for step 2. Halve **pepper**, remove stem, core and seeds, then cut into ½-inch pieces. Rinse **rice** in a fine-mesh sieve until water runs clear. Drain and rinse **black beans**.



4. Sauté peppers & onions

Add **onions, peppers**, and **2 teaspoons oil** to the same pot. Cook over medium-high until crisp-tender and browned in spots, about 4 minutes. Add **¾ teaspoon Tam-pico de gallo** spice (save rest for own use) and **1 tablespoon flour** to pot. Cook, stirring, until spice is fragrant, about 30 seconds.



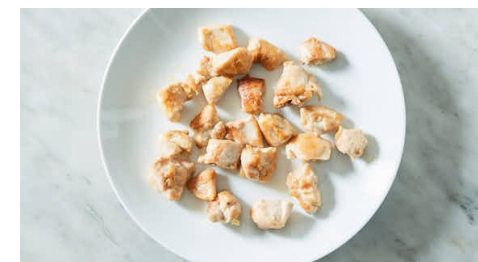
2. Cook rice & beans

Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **¼ cup finely chopped onion**; cook until softened and browned in spots, about 3 minutes. Add **rice, beans, 1¼ cups water**, and **½ teaspoon salt**. Bring to a boil, then cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes.



5. Build stew

Return **chicken and any juices** to pot. Add **chicken broth concentrate** and **1½ cups water**. Bring to a boil, then partially cover. Cook over medium-high until liquid is reduced by ½ and chicken is tender, 7-8 minutes. Season to taste with **salt and pepper**.



3. Brown chicken

As **rice and beans** cook, pat **chicken** dry, then cut into 1-inch pieces, if necessary. Heat **1 tablespoon oil** in a medium pot over medium-high. Add chicken and **a pinch each salt and pepper**. Cook, stirring occasionally, until browned all over, about 5 minutes. Transfer chicken to a plate.



6. Finish & serve

Meanwhile, finely chop **cilantro leaves and stems** and **⅓ of the pickled jalapeños** together (save rest for own use). Fluff **rice and beans** with a fork; season with **salt and pepper**. Serve **chicken stew** with **rice and beans**. Garnish with **sour cream and jalapeño-cilantro mixture**. Enjoy!