



Chorizo-Spiced Chicken Chili

with Gluten-Free Grains & Sour Cream



20-30min



2 Servings

A chili that is both stick-to-your-ribs satisfying and healthy? Yes, please! Tender chunks of chicken are simmered with green bell peppers, pinto beans, tomato paste and a slightly spicy chorizo seasoning blend. The chorizo-chicken chili is served over hearty good for you grains. Topped with fresh cilantro and a garlicky crema that not only adds a cooling effect but another layer of flavor. Coo...

What we send

- quick cooking brown rice
- red quinoa
- boneless, skinless chicken breast
- canned pinto beans
- chorizo chili spice blend
- green bell pepper
- tomato paste
- fresh cilantro
- garlic

What you need

- kosher salt & ground pepper

Tools

- fine-mesh sieve
- large 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.

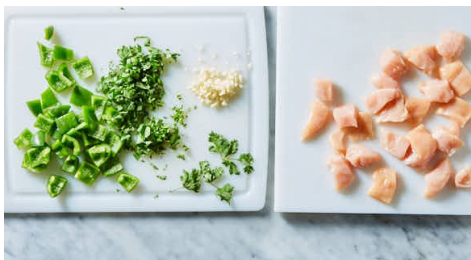
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 770.0kcal, Fat 34.0g, Proteins 41.0g, Carbs 78.0g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Pat **chicken** dry, then cut into 1-inch pieces. Halve **pepper**, remove stem, core and seeds, then cut into 1-inch pieces. Peel and finely chop **1 teaspoon garlic**. Reserve **a few whole cilantro leaves** for garnish, then finely chop **remaining leaves and stems**.



4. Sauté aromatics

Add **all of the chorizo chili spice** and **2 tablespoons of the tomato paste** (save rest for own use). Cook, stirring, until tomato paste is brick-red and chorizo chili spice is fragrant, about 30 seconds.



2. Cook rice & quinoa

Add **rice** to boiling water. Return to a boil and cook for 7 minutes. Add **quinoa** and boil until both rice and quinoa are tender, about 17 minutes more. Drain using a fine-mesh sieve, then return to saucepan. Stir in **½ teaspoon of the garlic** and **1 tablespoon oil**. Cover to keep warm.



5. Build chili

Add **beans and their liquid** and **¾ cup water** to the pot. Cover and bring to a boil. Uncover, reduce heat to medium, and cook until **peppers** are very soft and liquid is thickened slightly, 6–8 minutes. Add **chicken and any juices**; cook until warm, about 3 minutes. Season chili to taste with **salt** and **pepper**.



3. Brown chicken

Meanwhile heat **1 tablespoon oil** in a medium pot over medium-high. Add **chicken**, **½ teaspoon salt**, and **a few grinds pepper**. Cook, stirring occasionally, until lightly browned, 2–3 minutes. Transfer chicken to a plate, then return pot to the stove. Add **peppers**, **2 teaspoons oil**, and **a pinch of salt**. Cover and cook until crisp-tender, about 4 minutes.



6. Make crema & finish

In a small bowl, whisk **sour cream**, **remaining ½ teaspoon garlic**, and **2 teaspoons each oil and water**. Season to taste with **salt** and **pepper**. Stir **chopped cilantro** into the **chili**. Serve **chili** with **some of the grains blend**, **garlic crema**, and **remaining cilantro**. (Save remaining **grains** for your own use.) Enjoy!