



Chorizo Chili Spiced Chicken

with Cheesy Baked Broccoli



20-30min



2 Servings

Chorizo chili spice, similar to that used to make the famed Spanish chorizo sausage, is sprinkled over chicken breasts for a punchy, fragrant flavor. We've made a take on broccoli queso fundido (or a dish made with melted cheese), which includes sharp cheddar, earthy broccoli's best pal. Serve this dish right away so the cheese stays ooey goey and the toasted ciabatta is warm and crusty. Cook,...

What we send

- boneless, skinless chicken breasts
- garlic
- shallot
- broccoli crowns
- chorizo chili spice blend

What you need

- kosher salt & ground pepper
- olive oil

Tools

- box grater
- 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

Calories 630.0kcal, Fat 28.0g, Proteins 49.0g, Carbs 43.0g



1. Prep ingredients

Preheat oven to 425°F with racks in upper and lower thirds. Cut **broccoli** into long, thin florets. Halve **shallot**, then peel and finely chop about ¼ cup (save rest for own use). Peel **2 large cloves garlic**; finely chop **1 clove** leaving the **2nd clove**. Grate **cheese** on large holes of a box grater.



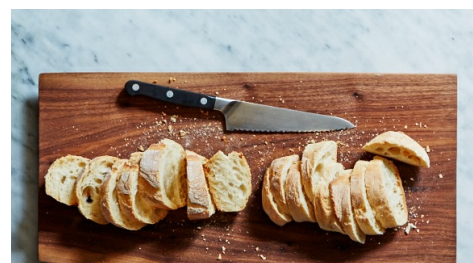
4. Roast chicken

Pat **chicken** dry and season with **remaining spice blend** and **½ teaspoon salt**. Heat **1 tablespoon oil** in the reserved skillet over medium-high. Add chicken and cook until browned, about 4 minutes. Flip and transfer skillet to the lower third of the oven. Roast until cooked through, 3-5 minutes.



2. Sauté broccoli

Heat **¼ cup water** in medium skillet over medium-high. Add **broccoli**, cover, cook until crisp-tender, 2-3 minutes. Transfer to a plate. Pour off any water; add **1 tablespoon oil**. Add **garlic** and **¾ of shallot**; cook, stirring, until soft, 2 minutes. Stir in **1 teaspoon chorizo chili spice**; season with **salt**. Return **broccoli** to skillet and cook, stirring, 1 minute.



5. Toast bread

Meanwhile, cut **ciabatta roll** into thick slices and spread out on a rimmed baking sheet. Toast in oven until crusty, about 5 minutes. Rub **reserved garlic clove** on cut surfaces and drizzle with **oil**.



3. Add cheese

Transfer **broccoli mixture** to a medium baking dish and top with **cheese** (reserve skillet). Bake in the upper third of oven until browned and bubbling, 18-20 minutes.



6. Finish & serve

Slice **chicken**, if desired, and transfer to plates. Spoon any **pan drippings** over top. Sprinkle **remaining chopped shallot** over **broccoli** and serve alongside **chicken** with **ciabatta slices**. Enjoy!