





Cilantro Chicken Thighs & Rice

with Bell Pepper & Lime

 20-30min  2 Servings

We've adapted a spicy Caribbean classic—Jerk chicken—to make a quick and easy dinner. Spicy jerk seasoning, fresh cilantro, bell peppers, onions, and broth stew together to braise juicy chicken thighs for a chicken and rice crowd-pleaser that packs a flavor punch. Cook, relax, and enjoy!

What we send

- cilantro
- turkey broth concentrate
- yellow onion
- garlic
- green bell pepper
- boneless, skinless chicken thighs
- jasmine rice
- lime

What you need

- all-purpose flour 1
- coarse kosher salt
- olive oil

Tools

- 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 840.0kcal, Fat 26.0g, Proteins 51.0g, Carbs 97.0g



1. Prep ingredients

Reserve **a few whole cilantro leaves** for serving, then coarsely chop **remaining cilantro stems and leaves together**. Peel and coarsely chop **onion**. Very finely chop 2 tablespoons of the onion and reserve for step 6. Peel **2 large garlic cloves**. Halve **pepper**, remove core, stem, and seeds, then cut into 1-inch pieces.



4. Prep chicken

Pat **chicken** dry and, if necessary, trim any excess fat. Season all over with **1 tablespoon jerk seasoning** and dust lightly with **flour**, tapping off the excess.



2. Purée sauce

In a blender or food processor, combine **chopped cilantro, coarse-chopped onion, garlic, broth concentrate, ½ teaspoon salt**, and **1 cup water**; purée until smooth.



5. Start braise

Heat **1 tablespoon oil** in a medium pot or Dutch oven over medium-high. Add **chicken** and cook, turning once, until golden, about 6 minutes. Transfer to a plate. Add **peppers** to same pot and cook, stirring, until crisp-tender, about 4 minutes.



3. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1 ½ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm until ready to serve.



6. Finish & serve

Return **chicken** to pot, add **sauce**, scrape up any bits stuck to pot; bring to a boil. Cover partially, simmer until chicken is tender and cooked through and sauce is thickened, about 15 minutes. Cut **lime** into wedges. Spoon **rice** into bowls; top with **chicken** and **sauce**. Garnish with **reserved cilantro leaves, onion**, and **lime wedges**. Enjoy!