



Cilantro Chicken Thighs & Rice

with Bell Pepper & Lime



20-30min



4 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

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

What you need

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

Tools

- fine-mesh sieve
- large pot
- 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 730.0kcal, Fat 26.0g, Proteins 49.0g, Carbs 71.0g



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 $\frac{1}{4}$ cup of the onion and reserve for step 6. Peel **3 large garlic cloves**. Halve **peppers**, remove cores, stems, 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 **2 tablespoons jerk seasoning** and dust lightly with **flour**, tapping off the excess.



2. Purée sauce

In a blender or processor, combine **chopped cilantro, coarse-chopped onion, and garlic**. Add **broth concentrate, 1 teaspoon salt, and 1½ cups water**; purée until smooth.



5. Start braise

Heat **2 tablespoons oil** in a large pot or Dutch oven over medium-high. Add **chicken**, (in batches if necessary), and cook, turning once, until golden, about 6 minutes. Add another **1 tablespoon oil** to pot between batches. Transfer chicken 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 medium saucepan along with **2 cups water** and **1 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** and scrape up any bits stuck to the pan; bring to a boil. Cover partially, and simmer until chicken is tender and cooked through and sauce is thickened and flavorful, 15-18 minutes. Cut **lime** into wedges. Spoon **rice** into bowls and top with **chicken** and **sauce**. Garnish with **cilantro leaves, onion, and lime wedges**. Enjoy!