



One-Pan Chicken Chilaquiles

with Tomatillo Sauce and Spinach



30-40min



4 Servings

Chilaquiles is a traditional Mexican dish of crispy fried tortillas smothered in a savory sauce, topped with cheese, and simmered until melted. If that doesn't make your mouth water, try it with some roasted chicken and silky spinach, which is exactly what we've done in this recipe! Our chilaquiles are made with fresh tomatillos and jalapeños for a bright tangy sauce. Cook, relax, and enjoy! ...

What we send

- garlic
- 6-inch white corn tortillas
- fresh jalapeño
- bone in, skin on chicken thighs
- tomatillos
- fresh cilantro
- baby spinach

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- box grater

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 575.0kcal, Fat 38.4g, Proteins 32.0g, Carbs 27.0g



1. Prep ingredients

Preheat oven to 450°F with rack in the center. Cut **jalapeño** in half, remove seeds and stem, then finely chop. Peel and finely chop **4 large cloves garlic**. Remove husk from **tomatillos**, then halve, and slice ¼-inch thick. Pick **cilantro leaves** and finely chop **stems**. Stack **tortillas**, then slice into ½-inch wide strips. Grate **cheese** on a box grater.



4. Brown chicken

Add **chicken** in batches if necessary, skin side-up, and cook until well browned, about 3 minutes. Flip and cook until skin is lightly browned, 2-3 minutes longer. Transfer to a plate. Reduce heat to medium.



2. Prep chicken

Pat **chicken** dry and trim excess skin and fat. Season well with **salt** and **pepper**.



5. Make sauce

Pour off **all but 2 tablespoons fat** from skillet. Add **garlic**, **1½-2 tablespoons jalapeño**, and **cilantro stems** and cook just until fragrant, about 1 minute. Add **tomatillos** and **½ cup water**, cover and cook, stirring and mashing until softened and slightly reduced, 5-6 minutes. Uncover and cook until slightly reduced, about 2-3 minutes longer.



3. Fry tortillas

Line a plate with paper towels. In a large, ovenproof skillet, heat **¼-inch oil** over medium-high. Add **tortilla strips** and cook, stirring occasionally, until golden and crisp, about 2 minutes. Using a slotted spoon, transfer to paper towel-lined plate and sprinkle with **salt**. Pour off **all but 1 tablespoon oil**.



6. Roast & serve

Stir **tortilla strips** into **sauce**, keeping some on the surface, and sprinkle with **cheese**. Nest **chicken** into the skillet, skin side-up; roast until cooked through, about 15 minutes. Transfer chicken to a plate. Off heat, stir **spinach** into skillet to just wilt. Spoon onto plates, top with **chicken**, **cilantro leaves**, and as much or little **remaining jalapeño**. Enjoy!