

# DINNERLY

D251 hero 2 cw12

## One-Pot Chicken & Rice with Roasted Red Peppers



20-30min



2 Servings

This is a Dinnerly-ified take on arroz con pollo—that classic Spanish dish that combines two of our favorite foods, chicken and rice. What else could you need? And rather than lots of different spices, we use one flavorful spice blend, chorizo chili spice, tangy roasted red peppers, and a topper of pickled onions for added flavor. One-pot-meal = one-happy-cook! We've got you covered!

## WHAT WE SEND

- chorizo chili spice blend
- cubed chicken thighs
- yellow onion
- jasmine rice
- chicken broth concentrate
- roasted red pepper

## WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- olive oil
- sugar

## TOOLS

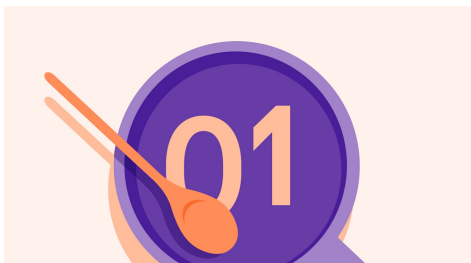
- fine-mesh sieve

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 600.0kcal, Fat 19.0g, Proteins 34.0g, Carbs 70.0g



### 1. Prep ingredients

Peel and chop **onion** into ½-inch pieces, then finely chop ¼ cup of the onion. In a small bowl, combine **2 tablespoons vinegar**, **1 teaspoon sugar**, and **a pinch of salt**, whisk until sugar dissolves. Add **finely chopped onions**, stirring to combine. Pat **roasted red peppers** dry, then coarsely chop. Rinse **rice** in a fine-mesh sieve, until water runs clear.



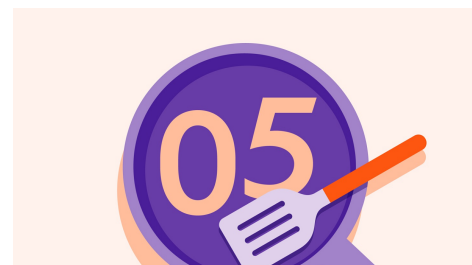
### 4. Cook rice

Transfer **chicken and any juices** back to the pot. Add **rice**, **chicken broth concentrate**, and **1½ cups water**. Bring to a boil, reduce heat to a simmer, and cover. Cook until liquid is evaporated and rice is tender, about 17 minutes.



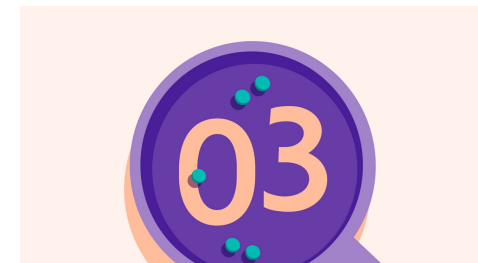
### 2. Brown chicken

Pat **chicken** dry and cut into 1-inch pieces, if necessary. Season with ½ **teaspoon salt** and **a few grinds pepper**. Heat **1 tablespoon oil** in a medium pot over medium-high. Add **chicken** to pot, then cook, stirring occasionally, until lightly browned in spots, about 7 minutes. Using a slotted spoon, transfer chicken to a plate.



### 5. Finish & serve

Fluff **rice** with a fork. Season to taste with **salt and pepper**. Spoon **chicken and rice** onto plates. Top with **pickled onions**. Enjoy!



### 3. Sauté aromatics

Heat **1 tablespoon oil** in same pot over medium-high. Add **onions** and **a pinch each salt and pepper**. Cook until golden and softened, scraping browned bits from the bottom of the pot with a spoon, about 4 minutes. Add **roasted peppers** and **chorizo chili spice**. Cook until fragrant, about 30 seconds.



### 6. Take it to the next level

A dollop of sour cream or a handful of chopped cilantro would be delicious here.