

DINNERLY

D251 hero 2 cw12

One-Pot Chicken & Rice with Roasted Red Peppers



20-30min



4 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

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

WHAT YOU NEED

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

TOOLS

- fine-mesh sieve
- large pot

ALLERGENS

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

NUTRITION PER SERVING

Calories 590.0kcal, Fat 19.0g, Proteins 34.0g, Carbs 67.0g



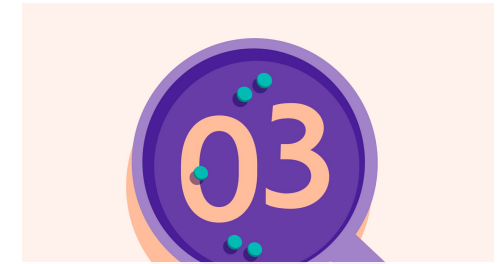
1. Prep ingredients

Peel and chop **onion** into ½-inch pieces; finely chop ½ **cup of the onions**. In a small bowl, combine **3 tablespoons vinegar**, **1½ teaspoons sugar**, and **a pinch of salt**, whisking 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.



2. Brown chicken

Pat chicken dry and cut into 1-inch pieces, if necessary. Season with **1 teaspoon salt** and **a few grinds pepper**. Heat **2 tablespoons oil** in a large pot over medium-high. Add **chicken** to pot, then cook, stirring occasionally, until lightly browned in spots, 7–9 minutes. Using a slotted spoon, transfer chicken to a plate.



3. Sauté aromatics

Heat **2 tablespoons 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 **1–2 tablespoons of the chorizo chili spice** (depending on heat preference). Cook until fragrant, about 30 seconds.



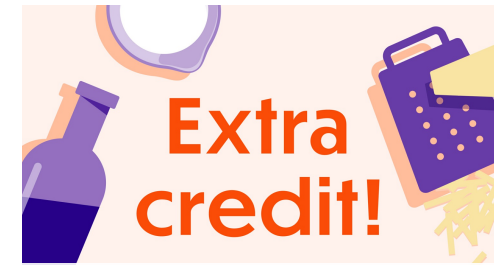
4. Cook rice

Transfer **chicken and any juices** back to the pot. Add **rice**, **chicken broth concentrate**, and **2¾ 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.



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!



6. Take it to the next level

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