



Crispy Chicken & Rice

with Peas & Arugula Salad



30-40min



2 Servings

Crispy chicken skin, tender meat, and rich, tomatoey sauce form a winning trifecta of delicious in this one-pot braise. We spoon it over rice and peas to soak up every last drop of goodness, and serve a tangy arugula salad alongside for a vibrant boost of flavor and color. Dinner is served!

What we send

- chorizo chili spice blend
- bone-in, skin-on chicken thighs
- peas
- canned whole-peeled tomatoes
- jasmine rice
- garlic
- baby arugula

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar
- sugar

Tools

- fine-mesh sieve
- medium ovenproof skillet
- potato masher or fork
- small saucepan

Allergens

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

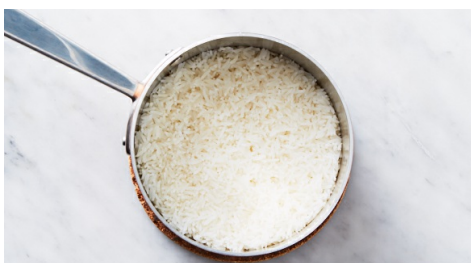
Nutrition per serving

Calories 940kcal, Fat 39g, Carbs 94g, Proteins 50g



1. Brown chicken

Preheat oven to 450°F with a rack in the center. Pat **chicken** dry and trim excess fat. Season with **1 teaspoon salt** and **several grinds of pepper**. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add chicken, skin side-up; cook until underside is very brown, about 6 minutes. Flip and lightly brown skin, about 2 minutes. Transfer to a plate.



4. Cook rice & peas

While chicken roasts, rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1½ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low until rice is almost tender and water is nearly absorbed, about 15 minutes. Add **peas** to rice, cover and cook until water is absorbed, 2-3 minutes more.



2. Start sauce

Off heat, carefully pour off **all but 1 tablespoon oil**. Peel and lightly crush **2 large garlic cloves**. Add to skillet and cook over medium heat until lightly browned, about 1 minute. Stir in **1 tablespoon chorizo spice** and **tomatoes with their liquid**; crush with a potato masher or spoon. Add **¼ cup water**, **1 teaspoon sugar**, and **½ teaspoon salt**; bring to a boil.



5. Make salad

In a medium bowl, whisk **1 tablespoon vinegar** with **1½ tablespoons oil**. Season to taste with **salt** and **pepper**. Add **arugula** and toss to coat.



3. Roast chicken





Add **chicken and any resting juices** to skillet, skin side-up. Roast on the center oven rack until chicken is cooked through and skin is very crisp, about 20 minutes.



6. Finish & serve

Fluff **rice and peas** with a fork. Pick and discard **garlic cloves** from sauce. Spoon **rice** onto plates and top with **chicken and sauce** with **salad** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**