



NO ADDED DAIRY

NO ADDED GLUTEN

Tomatillo Chicken

with Succotash & Crispy Tortillas

 30-40min  4 Servings

Chicken breasts are rubbed with the bold flavors of chorizo spice blend, and then simmered in a rich tomatillo sauce. A quick Tex-Mex inspired succotash that features corn, lima beans, earthy poblano peppers, and fresh cilantro accompanies the succulent chicken. The whole dish is topped with crisp tortilla strips for a necessary crunch factor.

What we send

- corn
- chorizo chili spice blend
- tomatillos
- boneless, skinless chicken breasts
- poblano peppers
- lima beans
- fresh cilantro
- chicken broth concentrate
- scallions

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large skillet
- rimmed baking sheet

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 590.0kcal, Fat 26.0g, Proteins 42.0g, Carbs 46.0g



1. Prep ingredients

Preheat oven to 400°F with top rack 6 inches from heat source. Halve **tortillas**, stack, and cut crosswise into thin strips. Trim ends from **scallions**, then thinly slice whites and cut scallion greens into 1-inch pieces. Remove husk from **tomatillos**, then halve and finely chop. Finely chop **cilantro leaves** and **stems**, keeping them separate.



4. Make sauce

Add **scallion whites** and **cilantro stems**; cook until soft, 1-2 minutes. Add **tomatillos** and $\frac{1}{2}$ **teaspoon salt** and cook until soft, 4-5 minutes. Add **1½ cups water**, $\frac{3}{4}$ **of the cilantro leaves**, and **broth concentrate**. Bring to a boil. Add **chicken and any resting juices**, reduce heat; cook, turning, until sauce is reduced and chicken is cooked through, 5-7 minutes.



2. Bake tortilla strips

On a rimmed baking sheet, toss **tortilla strips** with **1 tablespoon oil** and season with **salt**; spread to an even layer. Bake on top oven rack until golden-brown and crisp, stirring once, 5-10 minutes (watch closely as ovens vary). Pat **chicken** dry and season all over with **1 tablespoon chorizo chili spice blend** and **1 teaspoon salt**.



5. Broil poblano

Meanwhile, switch oven to broil; transfer **tortilla strips** to a plate. Halve **poblanos**, remove stems, cores, and seeds, then chop into $\frac{1}{2}$ -inch pieces. Transfer to same baking sheet, and toss with **2 teaspoons oil**, $\frac{1}{2}$ **teaspoon salt**, and **a few grinds pepper**. Broil on top oven rack until poblanos are charred in spots, 1-3 minutes (watch closely as broilers vary).



3. Sear chicken

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **chicken** and cook until golden-brown and almost cooked through, 2-3 minutes per side (reduce heat if browning too quickly). Transfer to a plate. Heat **1 tablespoon oil** in same skillet over medium-high.



6. Finish & serve

In a medium bowl, toss **corn**, **lima beans**, **scallion greens**, **2 tablespoons oil**, $\frac{3}{4}$ **teaspoon salt**, and **a few grinds pepper**. Add to baking sheet with **poblanos**. Broil until charred in spots and warmed through, 2-4 minutes (watch closely). Serve **succotash** and **chicken** topped with **tomatillo sauce**, **tortillas**, and **remaining cilantro**. Enjoy!