

Ancho Chile- Glazed Chicken

with Kale & Garlic Rice

PREP TIME: 15 minutes

COOK TIME: 20-30 minutes

SERVINGS: 2

Made from dried poblano peppers, ancho chile paste (a Mexican favorite) is known for its delicious concentrated heat. In this recipe, we're combining it with lime zest and honey, creating a spicy, tart, and sweet coating for our chicken. A base of garlicky rice tossed with sautéed kale and fresh cilantro perfectly mellows out these flavors.



BLUE APRON WINE PAIRING:

Jon E Vino St. Laurent, 2015

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Ingredients



3/4 lb
BONELESS,
SKINLESS
CHICKEN THIGHS



1/2 cup
LONG GRAIN
WHITE RICE



2 cloves
GARLIC



1 bunch
CILANTRO



2
SCALLIONS



1 bunch
KALE



1
LIME

KNICK KNACKS:



1 Tbsp
ANCHO CHILE
PASTE



1 Tbsp
HONEY



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1 Prepare the ingredients:

- Remove the honey from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Peel and roughly chop the garlic.
- Cut off and discard the root ends of the scallions; thinly slice on an angle, separating the white bottoms and green tops.
- Remove and discard the kale stems; finely chop the leaves.
- Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime.
- Roughly chop the cilantro leaves and stems.



2 Cook the rice:

- In a medium pot, heat 1 teaspoon of olive oil on medium-high until hot. Add the **garlic** and **white bottoms of the scallions**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- Add the **rice**, a **big pinch of salt**, and **1 cup of water**. Heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Turn off the heat and fluff the cooked rice with a fork.



3 Cook the kale:

- While the rice cooks, in a medium pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot. Add the **kale**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly wilted. Add **½ cup of water** and cook, stirring occasionally, 2 to 3 minutes, or until the kale has wilted and the water has cooked off.
- Turn off the heat and stir in the **juice of 2 lime wedges**. Transfer to a bowl; season with salt and pepper to taste. Set aside in a warm place. Wipe out the pan.



4 Start the chicken:

- While the rice continues to cook, pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken and cook 4 to 6 minutes on the first side, or until browned. Flip the chicken.



5 Finish the chicken:

- To the pan, add the **honey** (kneading the package before opening), **lime zest**, **¼ cup of water**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, occasionally spooning the glaze over the chicken, 4 to 6 minutes, or until the chicken is coated and cooked through. Turn off the heat.



6 Finish & plate your dish:

- To the pot of **cooked rice**, add the **cooked kale** and **cilantro**; stir to thoroughly combine. Season with salt and pepper to taste.
- Divide the finished rice between 2 dishes. Top with the **finished chicken and glaze**. Garnish the chicken with the **green tops of the scallions**. Serve with the **remaining lime wedges** on the side. Enjoy!