

# Creamy Chipotle Chicken

with Cilantro Rice & Cotija Cheese

🕒 20-30 MINS | 2 SERVINGS

Our verdant cilantro sauce (which features onions, garlic, jalapeño, and lime juice) lends bold, herbaceous flavor to our vegetables and rice—a satisfying accompaniment to bites of tender chicken dressed with a delightfully spicy-sweet chipotle mayo.



## MATCH YOUR BLUE APRON WINE



Crisp & Minerally

Serve a bottle with this symbol for a great pairing.



## Ingredients



10 oz  
CHOPPED  
CHICKEN BREAST



1  
POBLANO PEPPER



1/4 cup  
CORNSTARCH



2 tsp  
HONEY



2 tsp  
CHIPOTLE CHILE  
PASTE



1/2 cup  
JASMINE RICE



1  
SWEET ONION



2 Tbsp  
GRATED COTIJA  
CHEESE



2 Tbsp  
MAYONNAISE



1/4 cup  
CILANTRO SAUCE



To find out more about Wellness at Blue Apron visit us at [www.blueapron.com/pages/wellness](http://www.blueapron.com/pages/wellness), or for further nutrition information see the Nutrition Facts card.



### 1 Cook the rice:

- Remove the **honey** from the refrigerator to bring to room temperature.
- In a medium pot, combine the **rice, a big pinch of salt, and 1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 12 to 14 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Cover to keep warm.



### 2 Prepare the ingredients & make the sauce:

- Meanwhile, wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onion**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.
- Combine the **sliced onion and sliced pepper** in a bowl.
- In a large bowl, whisk together the **mayonnaise, honey** (kneading the packet before opening), **1 teaspoon of warm water**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.



### 3 Coat, cook & dress the chicken:

- Pat the **chicken** dry with paper towels; place in a bowl. Season with salt and pepper. Add the **cornstarch** and toss to coat.
- In a medium pan (nonstick, if you have one), heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a pinch of cornstarch sizzles immediately when added, add the **coated chicken** in an even layer (discarding any excess cornstarch). Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Continue to cook, stirring frequently, 3 to 4 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to the bowl of **sauce**; stir to coat. Taste, then season with salt and pepper if desired.



### 4 Cook the vegetables & serve your dish:

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onion and pepper**; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until lightly browned and softened.
- Add **2 tablespoons of water** (carefully, as the liquid may splatter). Cook, stirring frequently, 30 seconds to 1 minute, or until the water has cooked off.
- Transfer to the pot of **cooked rice**; add the **cilantro sauce** and stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **dressed chicken** over the **finished rice and vegetables**. Garnish with the **cheese**. Enjoy!



**NUTRITION PER SERVING (AS PREPARED)\*** Calories: xxx, Total Carbohydrates: xxxg, Dietary Fiber: xxg, Added Sugar: xg, Total Fat: xxg, Saturated Fat: xxg, Protein: xxg, Sodium: xxxmg.

CONTAINS: See Ingredient Packaging for Allergen(s).

\*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC New York, NY 10005

[f](#) [t](#) [@](#) Share your photos with #blueapron