

Tex-Mex Chicken & Cheesy Rice

with Cone Cabbage & Carrot Slaw

TIME: 25-35 minutes

SERVINGS: 2

Tonight, a signature blend of Mexican spices (including ancho chile powder, paprika, and Mexican oregano) livens up pan-seared chicken, adding smoky depth and plenty of zesty flavor. A comforting side of cheesy rice gets its creaminess and sharp flavor from cheddar mixed in right after cooking. A crisp slaw of cone cabbage (a petite, uniquely shaped variety) and carrots completes the meal.

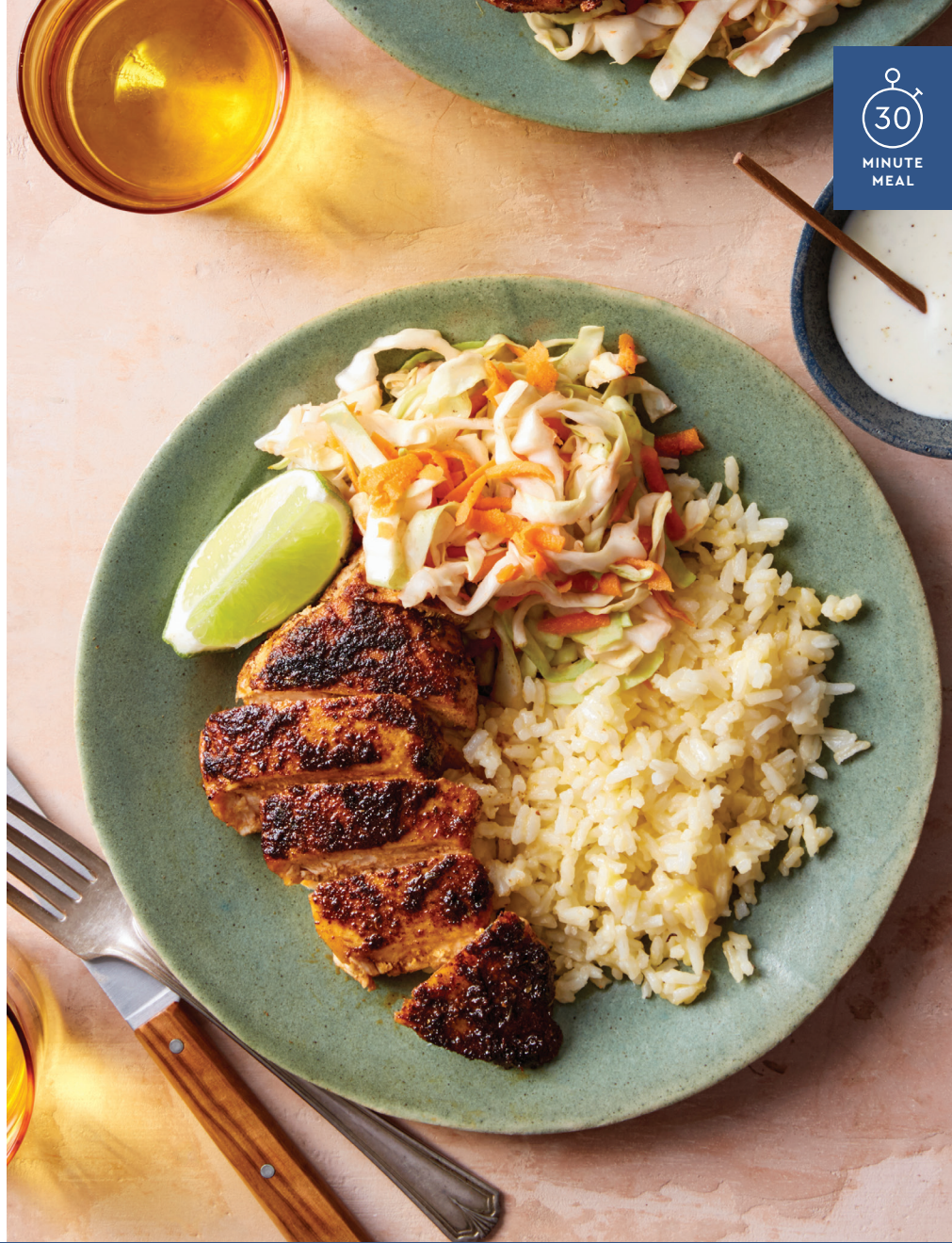


MATCH YOUR BLUE APRON WINE



Zesty & Tropical

Serve a bottle with this symbol for a great pairing.



Ingredients



2
BONELESS,
SKINLESS
CHICKEN BREASTS



1/2 cup
JASMINE RICE



2
CARROTS



1
LIME



1 head
CONE CABBAGE

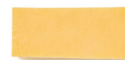
KNICK KNACKS:



2 Tbsps
CRÈME FRAÎCHE



1 Tbsp
SUGAR



2 oz
CHEDDAR CHEESE



2 Tbsps
WHITE WINE
VINEGAR



1 Tbsp
MEXICAN SPICE
BLEND*

* Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin, & Dried Mexican Oregano



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1 Make the cheesy rice:

- ☐ Grate the **cheese** on the large side of a box grater.
- ☐ In a small pot, combine 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. Fluff the cooked rice with a fork; immediately stir in the cheese and **1 tablespoon of water** until thoroughly combined and the cheese has melted. Cover and set aside in a warm place.



2 Prepare the ingredients & make the lime crème fraîche:

- ☐ While the rice cooks, wash and dry the fresh produce.
- ☐ Cut out and discard the cabbage core; thinly slice the leaves.
- ☐ Peel the carrots; grate on the large side of a box grater.
- ☐ Quarter the lime.
- ☐ In a bowl, combine the **crème fraîche** and the **juice of 1 lime wedge**; season with salt and pepper to taste.

3 Make the slaw:

- ☐ While the rice continues to cook, in a large bowl, combine the **cabbage**, **carrots**, **sugar**, **vinegar**, the **juice of 1 lime wedge**, and a drizzle of olive oil. Season with salt and pepper.
- ☐ Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



4 Cook the chicken:

- ☐ While the slaw marinates, pat the **chicken** dry with paper towels. Season on both sides with salt, pepper, and the **spice blend**.
- ☐ In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken and cook 4 to 6 minutes per side, or until browned and cooked through.
- ☐ Transfer to a cutting board.

5 Slice the chicken & plate your dish:

- ☐ Slice the **cooked chicken** crosswise.
- ☐ Divide the **cheesy rice**, **slaw**, and sliced chicken between 2 dishes. Serve with the **lime crème fraîche** and **remaining lime wedges** on the side. Enjoy!

