

Chicken & Paprika-Spiced Rice

with Mustard Pan Sauce & Collard Greens

TIME: 45-55 minutes

SERVINGS: 4

A punchy, rich pan sauce made with Dijon mustard adds exciting flavor to seared chicken in this crowd-pleasing recipe. We're serving an equally vibrant side of rice—cooked with smoky spices, then mixed with sautéed collard greens.



MATCH YOUR BLUE APRON WINE



Light & Fresh

Serve a bottle with this symbol for a great pairing.



Ingredients



4
BONELESS,
SKINLESS
CHICKEN BREASTS



¾ cup
JASMINE RICE



9 oz
CARROTS



2 cloves
GARLIC



1 Tbsp
RED WINE
VINEGAR



1 Tbsp
WHOLE GRAIN
DIJON MUSTARD



1 bunch
PARSLEY



4 Tbsps
BUTTER



1 bunch
COLLARD GREENS



1 stalk
CELERY



1 Tbsp
SMOKY SPICE
BLEND*

* Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder, & Onion Powder



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1 Cook the rice:

- ☐ In a medium pot, combine the **rice**, **spice blend**, a **big pinch of salt**, and **1½ cups 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. Set aside in a warm place.

2 Prepare the ingredients:

- ☐ While the rice cooks, wash and dry the fresh produce.
- ☐ Peel and roughly chop the **garlic**. Peel and medium dice the **carrots**. Medium dice the **celery**.
- ☐ Remove and discard the stems of the **collard greens**; roughly chop.
- ☐ Roughly chop the **parsley** leaves and stems.



3 Cook the vegetables & finish the rice:

- ☐ While the rice continues to cook, in a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped garlic**, **diced carrots**, and **diced celery**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- ☐ Add the **chopped collard greens**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly wilted.
- ☐ Add **½ cup of water**; season with salt and pepper. Cover and cook, stirring occasionally, 5 to 6 minutes, or until the collard greens have wilted and the water has cooked off.
- ☐ Add **half the vinegar** and cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- ☐ Transfer to the pot of **cooked rice**. Stir to combine; season with salt and pepper to taste. Cover and set aside in a warm place. Rinse and wipe out the pan.



4 Cook the chicken:

- ☐ Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- ☐ In the same pan, heat 1 tablespoon 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.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a cutting board.

5 Make the pan sauce:

- ☐ Add the **mustard**, **butter**, **remaining vinegar**, and **¼ cup of water** to the pan of reserved fond (be careful, as the liquid may splatter); season with salt and pepper. Cook on medium-high, stirring constantly and scraping up any fond, 1 to 2 minutes, or until the butter has melted and the sauce is slightly thickened. Turn off the heat and season with salt and pepper to taste.



6 Finish & serve your dish:

- ☐ Slice the **cooked chicken** crosswise.
- ☐ Serve the sliced chicken with the **finished rice**. Top the chicken with the **pan sauce**. Garnish with the **parsley**. Enjoy!