

Ingredients



10 oz Chopped Chicken Breast or 20 oz for 4 servings



1 Yellow Onion or 2 for 4 servings



2 tsps Chipotle Chile



1/4 cup Cornstarch



1/2 cup Long Grain White Rice or 1 cup for 4 servings



2 Tbsps Grated Cotija Cheese



1 Tbsp Honey or 2 Tbsps for 4 servings



1 Poblano Pepper or 2 for 4 servings



¹/₄ cup Cilantro Sauce or ¹/₂ cup for 4 servings



2 Tbsps Mayonnaise or ½ cup for 4 servings



Serve with Blue Apron wine that has this symbol blueapron.com/wine

Cook along on the app

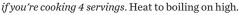
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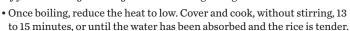


"Alexa, find Blue Apron recipes."

1 Cook the rice

- Remove the **honey** from the refrigerator to bring to room temperature.
- Carefully rinse the rice (sifting through for any small stones or impurities). Drain thoroughly.
- In a medium pot, combine the rice, a big pinch of salt, and 1 cup of water or 2 cups of water





• 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 or 2 teaspoons of warm water if you're cooking 4 servings, 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 or a large pan if you're cooking 4 servings (nonstick, if you have one), heat a thin layer of oil on medium-high.



- 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 2 teaspoons 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 or 1/4 cup of water if you're cooking 4 servings (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!



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