

Creamy Chipotle Chicken

with Cilantro Rice & Cotija Cheese

2 OR 4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients



10 oz Chopped Chicken Breast or 20 oz for 4 servings



1 Yellow Onion or 2 for 4 servings



2 tsps Chipotle Chile Paste



¼ cup Cornstarch



½ 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



¼ cup Cilantro Sauce or ½ cup for 4 servings



2 Tbsps Mayonnaise or ¼ cup for 4 servings



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COOK ALONG WITH



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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** if you're cooking 4 servings. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 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** 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.
- 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 **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!

