

# Southern-Style Chicken & Creamy Relish

with Asparagus & Rice

2 SERVINGS | 20-30 MINS



## Ingredients



10 oz Boneless Chicken Breast Pieces



6 oz Asparagus



¼ cup Mayonnaise



1 Tbsp Southern Spice Blend<sup>1</sup>



½ cup Long Grain White Rice



1 Tbsp Hot Sauce



¼ cup Cornstarch



2 cloves Garlic



2 Tbsps Sweet Pickle Relish



1 ½ Tbsps Golden Raisins



Serve with Blue Apron wine that has this symbol  
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<sup>1</sup>. Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the creamy relish

- Wash and dry the **asparagus**; snap off and discard the tough, woody stem ends. Halve crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- In a large bowl, combine the **hot sauce, pickle relish, and mayonnaise**.



## 2 Cook & finish the rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a small 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, 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. Stir in the **raisins**. Cover to keep warm.



## 3 Cook the asparagus

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **halved asparagus**. Cook, without stirring, 2 to 3 minutes, or until lightly browned and slightly softened.
- Add the **chopped garlic**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened. Turn off the heat.
- Transfer to a bowl; cover with foil to keep warm.
- Wipe out the pan.



## 4 Coat & cook the chicken

- Pat the **chicken** dry with paper towels; place in a bowl. Season with salt and pepper. Add the **cornstarch** and **half the spice blend** (you will have extra); toss to coat.
- In the same pan, 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. Turn off the heat.



## 5 Dress the chicken & serve your dish

- Discarding any oil from the pan, carefully transfer the **cooked chicken** to the bowl of **creamy relish**; stir to coat.
- Taste, then season with salt and pepper if desired.
- Serve the **dressed chicken** with the **finished rice** and **cooked asparagus**. Enjoy!



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Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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