

Oven-Baked Tomatillo Chicken Thighs

with Rice, Black Beans & Jalapeño

2 or 4 SERVINGS

⌚ 55 MINS: 5 MINS ACTIVE
50 MINS INACTIVE

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Ingredients*



12 oz Boneless, Skinless
Chicken Thighs or
24 oz for 4 servings



1 oz Sliced Pickled
Jalapeño Pepper or
2 oz for 4 servings



2 oz Shredded
Cheddar & Monterey
Jack Cheese Blend
or 4 oz for 4 servings



½ cup Long Grain
White Rice or
1 cup for 4 servings



½ lb Grape
Tomatoes



1 Tbsp Mexican Spice
Blend¹



1 15.5-oz can Black
Beans or 2 for
4 servings



⅓ cup Tomatillo-
Poblano Sauce or
⅔ cup for 4 servings



1 Single-Use
Aluminum Tray or
2 for 4 servings



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1. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the base

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **tomatoes**.
- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- Drain and rinse the **beans**.
- In the tray or among the two trays if you're cooking 4 servings, combine the **rice, drained beans, tomatillo sauce, tomatoes, and as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be. Thoroughly wash your hands immediately after handling.
- Add **1 cup of water** to the tray or to each tray if you're cooking 4 servings. Season with salt and pepper; stir to thoroughly combine.

2 Prepare the chicken & bake the tray

- Pat the **chicken** dry with paper towels. Season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- Arrange the **seasoned chicken** in an even layer on top of the **prepared base**.
- Tightly cover the tray with foil and bake 39 to 41 minutes, or until the rice is tender and the chicken is cooked through.*
- Leaving the oven on, remove from the oven.

3 Finish & serve your dish

- Carefully remove the foil. Evenly top with the **cheese**.
- Return to the oven and bake 5 to 7 minutes, or until the cheese is melted.
- Remove from the oven. Enjoy!



When you're finished, rinse and recycle the tray.

*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.



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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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