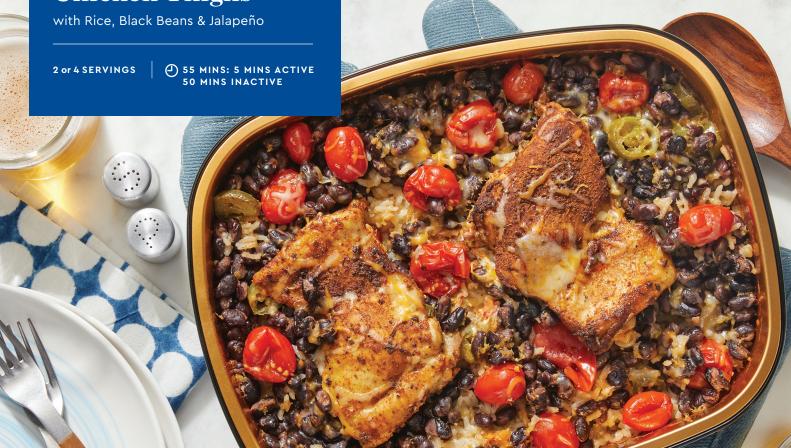
Oven-Baked **Tomatillo Chicken Thighs**



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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



1/2 lb Grape Tomatoes



1 Tbsp Mexican Spice Blend1



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



1/3 cup Tomatillo-Poblano Sauce or ²/₃ cup for 4 servings



1 Single-Use Aluminum Tray or 2 for 4 servings



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

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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.

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!







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



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Produced in a facility that processes crustacean shellfish

egg, fish, milk, peanuts, soy, tree nuts, and wheat.



2PRE11/2PRE23/WC10

