

Ancho-Honey Chicken & Vegetable Rice

with Toasted Pepitas & Lime Yogurt

4 SERVINGS

30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients*



18 oz Boneless Chicken Breast Pieces



2 Poblano Peppers



½ cup Plain Nonfat Greek Yogurt



2 Tbsps Raw Pepitas



1 ½ cups Brown Rice



½ lb Grape Tomatoes



2 Tbsps Ancho Chile Paste



1 Tbsp Mexican Spice Blend¹



2 Red Onions



1 Lime



4 tsps Honey



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



3 - 12

PersonalPoints™
range per serving

Now your Points value is personalized to YOU! It could be between 3-12 Points. Scan the barcode to see yours!



Scan this barcode in your WW app to track PersonalPoints. Wine is not included in PersonalPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint per teaspoon) to coat your pan before heating.

To learn more about the (NEW!) WW PersonalPoints™ program, visit www.ww.com. The WW logo, PersonalPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

Want to create this as a Meal Prep recipe? See full recipe in the current tab of your account at blueapron.com or in the Blue Apron app to find instructions tailored to Meal Prep this recipe.

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

Learn more at blueapron.com/pages/wellness

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the glaze

- Remove the **honey** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onions**.
- Using a zester or the small side of a box grater, finely grate the **lime** to get 2 teaspoons. Quarter the lime.
- Halve the **tomatoes**. Place in a bowl. Add the **juice of 2 lime wedges** and a drizzle of **olive oil**; season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes; taste, then season with salt and pepper if desired.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.
- In a bowl, combine the **honey** (kneading the packet before opening), **chile paste**, and $\frac{1}{3}$ **cup of water**. Season with salt and pepper.



2 Cook the rice

- In a medium pot, combine the **rice**, a **big pinch of salt**, and **2 cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 23 to 25 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.



3 Toast the pepitas

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pepitas**; season with salt, pepper, and a **pinch of the spice blend**. Cook, stirring frequently, 1 to 3 minutes, or until toasted (be careful, as the pepitas may pop as they toast).
- Transfer to a paper towel-lined plate and immediately season with salt.
- Wipe out the pan.



4 Cook the vegetables

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onions** and **sliced peppers**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until softened and browned.
- Transfer to a bowl; cover with foil to keep warm.



5 Cook & glaze the chicken

- Pat the **chicken** dry with paper towels; place in a bowl. Season with salt, pepper, and the **remaining spice blend**. Toss to coat.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned chicken** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned.
- Add the **glaze** (carefully, as the liquid may splatter). Cook, stirring frequently, 3 to 4 minutes, or until the chicken is coated and cooked through.
- Turn off the heat; stir in the **juice of the remaining lime wedges**. Taste, then season with salt and pepper if desired.



6 Finish & serve your dish

- In a bowl, combine the **yogurt** and **lime zest**; season with salt and pepper.
- To the pot of **cooked rice**, add the **cooked vegetables**. Stir to combine. Taste, then season with salt and pepper if desired.



STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

- Serve the **finished rice** topped with the **glazed chicken** (including any glaze from the pan), **marinated tomatoes** (including any liquid), and **lime yogurt**. Garnish with the **toasted pepitas**. Enjoy!

REHEATING INSTRUCTIONS

If you saved the dish for later, reheat the **rice** and **chicken** in the microwave 1 to 2 minutes, or until heated through. Finish and serve as directed.