

# Oven-Baked Chicken & Garlic Butter Rice

with Spinach & Pickled Peppers

2 or 4 SERVINGS

⌚ 50 MINS: 5 MINS ACTIVE  
45 MINS INACTIVE

 **Blue Apron**  
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## Ingredients\*



10 oz Boneless Chicken Breast Pieces or 20 oz for 4 servings



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



3 oz Baby Spinach or 6 oz for 4 servings



½ oz Sweet Drop Peppers or 1 oz for 4 servings



1 oz Garlic & Herb Spreadable Butter or 2 oz for 4 servings



¼ cup Sour Cream



⅓ cup Mirepoix or ⅔ cup for 4 servings



2 ½ Tbsps Chicken Demi-Glace or 5 Tbsps for 4 servings



1 Tbsp Weeknight Hero Spice Blend<sup>1</sup>



1 Single-Use Aluminum Tray or 2 for 4 servings



Serve with Blue Apron wine that has this symbol  
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<sup>1</sup> Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley  
\*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the base

- Remove the **spreadable butter** from the refrigerator to soften.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **spinach**.
- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In the tray *or among the two trays if you're cooking 4 servings*, combine the **spinach**, **demi-glace**, **mirepoix**, **rice**, and **softened butter**. Stir to combine.
- Add  $\frac{3}{4}$  **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 Add the chicken

- Pat the **chicken** dry with paper towels. Season 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**.

## 3 Bake the tray & serve your dish

- Tightly cover the tray with foil and bake 40 to 42 minutes, or until the rice is tender and the chicken is cooked through.
- Remove from the oven.
- Serve the **baked tray** topped with the **sour cream** and **peppers**. Enjoy!



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

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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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