

One Pan Arroz con Pollo Verde & a Simple Salad

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Ingredients:

- 2 lbs boneless, skinless Chicken thighs (about 12)
- Ground Cumin
- Salt and Pepper, to taste
- 1 tbsp Olive Oil
- 1 tbsp Butter
- 1 cup White Rice
- 1 1/2 cups Chicken Stock
- 1 cup Salsa Verde
- 1 cup Mexican Cheese Blend, finely shredded
- Cilantro, chopped

Method:

1. Season chicken on both sides with cumin, salt and pepper.
2. In a cast iron skillet or heavy pan with lid, heat olive oil over medium heat. Once oil is hot (and shimmering), add chicken in a single layer and allow to sear (without moving it) for 2 minutes. Flip and cook for 1 additional minute. Remove from pan and set aside. (*Chicken is not fully cooked.)
3. Add butter to the pan and once melted, stir in cooked rice and toast for 1 minute.
4. Add broth and salsa and bring to a simmer.
5. Whisk in cheese, stirring for about 30 seconds. It does not need to be completely melted.
6. Return chicken to the pan in a single layer, nestling into the rice.
7. Cover pan, reduce heat to low and simmer for about 18-20 minutes. Remove from heat and allow to stand, covered for 5 minutes.
8. Garnish with chopped cilantro.

Tip: Do not worry if it looks like there is extra liquid on the top. This is key to a creamy rice! Simply stir to incorporate. It will thicken as it cools.

Prepping ahead?: Prep any salad fixings, if desired. This is a great way to use any remaining fresh vegetables. Washed and dried lettuce can last up to a week in the fridge.