

Cuban Mojo Chicken

Mango and orange star in this flavorful take on the Caribbean mojo. We're cooking chicken thighs in citrus, cumin and coriander for a tropical flavor that had the test kitchen asking for seconds. Served with bell peppers, rice and beans, it's a family favorite dinner.

45 *Minutes to the Table*

25 *Minutes Hands On*

1 Whisk *Super Easy*

Getting Organized

EQUIPMENT

Saucepan
Large Skillet with a Cover

FROM YOUR PANTRY

Olive Oil
Salt & Pepper

5 MEEZ CONTAINERS

Jasmine Rice
Beans & Cotija Cheese
Chicken Thighs
Citrus Marinade
Mango & Red Bell Peppers

Good To Know

Our free-range chickens thrive on an all-natural diet. They are never fed growth hormones and receive no antibiotics in their feed, their water, through intramuscular injection, or even the egg...ever.

Health snapshot per serving – 660 Calories, 43g Protein, 21g Fat, 79g Carbs, 15 Freestyle Points.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Chicken Thigh, Mango, Black Beans, Jasmine Rice, Bell Peppers, Orange Juice, Corn, Cotija Cheese, Yellow Onion, Cilantro, Lime, Chive, Ancho Chile, Cumin, Coriander, Oregano

meez *meals*

1. Get Organized

Bring a saucepan of water to a boil.

2. Make the Rice & Beans

Add the **Jasmine Rice** to the boiling water with a pinch of salt and cook uncovered until the rice is tender, about 15 minutes. Drain the rice and return to the saucepan. Add the **Beans & Cotija Cheese** and mix well, then cover. Set aside until step 5.

3. Sear the Chicken

While the rice is cooking, pat the **Chicken Thighs** dry with a paper towel and sprinkle both sides with salt and pepper.

Add 1 Tbsp olive oil to a large skillet over medium-high heat. When the oil is very hot, add the chicken (skin side down) and cook undisturbed, until the skin is brown and crisp, about 5 to 6 minutes. Flip and cook until the other side is lightly browned, an additional 3 to 4 minutes. Set the chicken aside until step 4. Do not wipe out the skillet.

The chicken will not be fully cooked at this point. It finishes in step 4.

4. Cook the Chicken and Create the Mojo Sauce

Add the **Citrus Marinade** to the now-empty skillet over medium-high heat. Bring to a boil, then return the chicken thighs to the pan skin side down. Reduce the heat to medium-low. Cover and cook for 10 minutes, then flip the thighs. Arrange the **Mango & Red Bell Peppers** around the edges of the skillet and mix with the marinade to create the mojo sauce. Cover and cook until the sauce reduces by about two-thirds, another 10 to 15 minutes.

5. Put It All Together

Serve chicken thighs topped with the Mojo sauce and alongside the rice and beans. Enjoy!

Instructions for two servings.

Meez Meals * 1459 N. Elmwood Avenue * Evanston * Illinois