

Mexican Chicken Paella

Mexican beans, peppers, spices and queso fresco give Spain's classic rice casserole a fun twist we just can't resist. It's the original one-pot dinner, re-imagined with a South-of-the-Border flair.

40 *Minutes to the Table*

20 *Minutes Hands On*

1 Whisk *Super Easy*

Getting Organized

EQUIPMENT

Oven-Safe Large Skillet

FROM YOUR PANTRY

Olive Oil

Salt & Pepper

6 MEEZ CONTAINERS

Chicken Breast

Peppers

Rice

Spiced Beans

Queso Fresco & Cilantro

Lime

Make The Meal Your Own

Our cage-free 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.

Good To Know

The trick to this dish is to use a large skillet or frying pan that will be safe in the oven. The rice should fit in a thin layer so it can develop crusty bits on the bottom, which is our favorite part of paella.

Don't have an oven-safe skillet? You can transfer the paella to a large casserole dish, instead.

Health snapshot per serving – 625 Calories, 67g Protein, 8g Fiber, 6g Fat, 14 Smart Points

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

INGREDIENTS: Chicken Breast, Black Beans, Peppers (Cubanelle, Poblano, Red Bell), Rice, Queso Fresco, Cilantro, Chipotle Peppers, Chicken Stock, Onion, Garlic, Coriander, Cumin, Bay Leaf, Lime Juice

meez *meals*

1. Getting Organized

Preheat your oven to 375.

2. Prep the Chicken

Place the **Chicken Breast** on a cutting board. Using a sharp knife, cut the chicken breast lengthwise into long strips, about ¼" wide. Rotate the chicken breast 90 degrees and then cut across to create small, even cubes of chicken.

Once the chicken is cut, generously sprinkle with salt and pepper (we use ¼ tsp salt and ¼ tsp pepper, so use about half per side, or more if you like).

3. Cook the Peppers and Chicken

Heat 1 Tbsp oil in a large, oven-safe skillet over high heat. Place **Peppers** in skillet and cook until slightly charred, about 4 to 5 minutes. Add the cubed chicken breast and cook, stirring occasionally, until no longer pink on the outside.

4. Prepare and Bake the Paella

Stir the **Rice** and **Spiced Beans** into the pan along with 2 cups of water. Bring to a boil and then cover.

Put the skillet into the oven and cook the paella until the rice is tender and the water has been absorbed, about 30 minutes. Check the water level at 20 and 25 minutes. If the rice isn't fully cooked once the water has been absorbed, you can add a little more water and continue cooking until the rice is tender. Once the rice is to your liking, turn the oven off, but leave the skillet in for an additional 5 minutes.

5. Put It All Together

Top the paella with **Queso Fresco & Cilantro** and squeeze a healthy amount of lime juice on top. Serve and enjoy!

If your skillet doesn't have a lid, use aluminum foil or a baking sheet over top.

Resist the urge to stir the paella, let it cook undisturbed.

Instructions for two servings.

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