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Ancho-Orange Chicken
with Kale Rice & Roasted Carrots

We're amping up chicken breasts with a glaze of smoky ancho chile paste and fresh orange juice in this recipe. On the side, roasted carrots and lightly creamy, golden raisin-studded rice perfectly accent the sweetness of the glaze.



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Filters

None

Vegetarian

Pescatarian

Kosher

Gluten-Free

Dairy-Free

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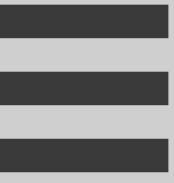



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About

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Ingredients and Kitchen Tools

- 1 lb Sweet Potatoes
- 4 oz Cranberries
- ½ lb Brussels Sprouts
- 2 Tbsps Apple Cider Vinegar
- 2 Tbsps Sugar
- 1 1-Inch Piece Ginger
- ¼ cup Roasted Walnuts
- 1 Tbsp Weeknight Hero Spice Blend (Garlic Powder, Onion Powder, Smoked Paprika, & Whole Dried Parsley)

Lets get started!



Step 1

Preheat the oven to 450°F. Line a sheet pan with aluminum foil. Pat the chicken dry with paper towels and place on the foil. Season on both sides with salt, pepper, and the spice



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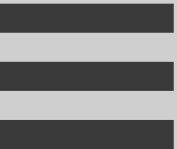
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Step 2

While the chicken roasts, wash and dry the fresh produce. Medium dice the sweet potatoes. Cut off and discard the ends of the Brussels sprouts; halve lengthwise.





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Filters

- None
- Vegetarian
- Pescatarian
- Kosher
- Gluten-Free
- Dairy-Free



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Ancho-Orange Chicken with Kale Rice & Roasted

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Filters

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Vegetarian

Gluten-Free

Dairy-Free

Pescatarian

Kosher



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