



Cuban Chicken Rice Bowls

with Mojo Sauce and Avocado-Pineapple Salsa

Get ready to work your kitchen mojo with this Cuban-inspired Encore Recipe for shredded chicken in *mojo* sauce (in Spanish, it's actually pronounced "mo-ho"). Though mojo is made in countless ways across Cuba, it's commonly flavored with orange juice, creating a slightly sweet and zingy balance for garlic, scallion, cumin, and cilantro.

35–45 minutes

760 calories per serving

Plated.

Ingredients

- ¾ cup white rice
- 1 15-ounce can black beans
- 2 boneless skinless chicken breasts
- 1 navel orange
- 1 lime
- ⅓ ounce cilantro
- 2 cloves garlic
- 2 scallions, divided
- ½ cup pineapple
- 1 avocado
- 1 spice mix
 - ¼ teaspoon ground cumin
 - ¼ teaspoon dried oregano
- 2 packets gluten-free soy sauce

You'll need

- olive oil
- kosher salt
- black pepper
- 6" small pot with lid
- 10" medium pan

Recipe tips

Be sure to read through the entire recipe before you begin cooking.

The beans are packed with some of their delicious cooking liquid. Save it; don't drain it! Adding this liquid with the beans thickens the rice and infuses it with even more flavor. Save remaining beans for another dinner.

The chicken might have a slight odor as a natural reaction to its vacuum packing.

USDA recommends cooking chicken to 165°F.

Great food starts with great ingredients. We're proud to send you chicken responsibly raised without antibiotics.

1816-4124-2P



1. Cook rice

In a small pot, combine **rice**, **1¼ cups water**, and **¼ teaspoon salt**, and bring to a boil over high heat. Stir once, reduce heat to medium low, cover pot, and simmer until water is fully absorbed, 15 minutes. Remove from heat and let stand, still covered, for 10 minutes. Uncover and fluff with a fork. Stir in **1 cup black beans and their liquid** (see recipe tip). Taste and add **salt** and **pepper** as desired. Cover again to keep warm.



4. Make mojo sauce

Return pan from chicken to medium-high heat. Add **spice mix** and **garlic** and cook, stirring, until fragrant, about 1 minute. Add **soy sauce** and **juice of 1 orange** and cook until liquid is reduced by half, about 2 minutes more. Remove pan from heat and stir in **cilantro**, **remaining scallions**, **1 teaspoon olive oil**, and **⅓ teaspoon salt** to combine.



2. Cook chicken

While rice cooks, pat **chicken** dry with paper towel and season all over with **½ teaspoon salt** and **pepper** as desired. Heat **1 teaspoon olive oil** in a medium pan over medium-high heat. When oil is shimmering, add **chicken** and sear until cooked through and no longer pink, about 6 minutes per side. Transfer **chicken** to a plate and set aside. Reserve fat in pan, off heat, for Step 4.



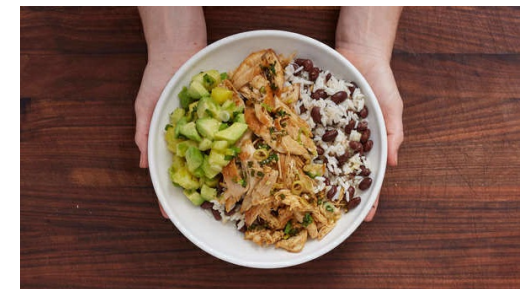
5. Shred and season chicken

Shred **chicken** using 2 forks or roughly chop, then add to pan with mojo sauce and toss to coat. Taste and add **salt** as desired.



3. Prepare ingredients

While chicken cooks, halve **orange** and **lime**. Rinse **cilantro** and pick leaves, discarding stems. Mince **garlic**. Rinse **scallions**, trim and discard roots, and thinly slice; place **half of scallions** in a medium bowl (big enough for the salsa). Roughly chop **pineapple** and add to bowl. Halve **avocado** and discard pit. Carefully scoop out flesh, discarding skin, then cut into ½-inch dice and add to bowl with pineapple. Set aside.



6. Finish salsa and plate

Add **juice of 1 lime**, **¼ teaspoon salt**, and **pepper** as desired to bowl with pineapple and avocado, and stir to combine. Divide **rice and beans** between serving bowls. Top with **mojo chicken** (spoon over any remaining mojo sauce from pan) and **avocado-pineapple salsa**. Dig in!

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