DINNERLY

Fast! Chili Lime Chicken Burrito Bowl

with Jalapeño Ranch

ca. 20min 2 Servings

Sure, burrito bowls are fast and filling, but that doesn't mean they shouldn't also taste great! Here, seared tender chicken strips marinate in a flavorful chili lime oil before joining charred corn and crisp shredded lettuce on top of steamy jasmine rice. But what's a bowl without dressing? Briny pickled jalapeños jazz up ranch dressing for a sweet and spicy finish. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 romaine heart
- 2 oz pickled jalapeños [17]
- ¼ oz chili lime spice
- 5 oz corn
- ½ lb pkg chicken breast strips
- 1½ oz ranch dressing [3,7]

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 700kcal, Fat 31g, Carbs 77g, Protein 34g

1. Cook rice

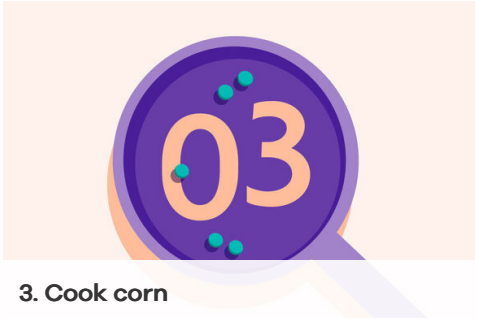
In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover and cook over low heat until rice is tender and liquid is absorbed, 17–20 minutes. Keep covered off heat until ready to serve.

2. Prep ingredients

Halve **lettuce** lengthwise, then finely shred one half crosswise (save rest for own use).

Finely chop **half of the jalapeños** (save rest for own use), reserving any **brine**.

In a medium bowl, combine **all but ½ teaspoon of the chili lime spice** and **1 tablespoon oil**.



3. Cook corn

Heat a medium nonstick skillet over high. Add **corn**; cook, stirring occasionally, until warmed through and charred in spots, 3–4 minutes. Season with **salt** and **pepper**; transfer to a plate.

4. Cook chicken

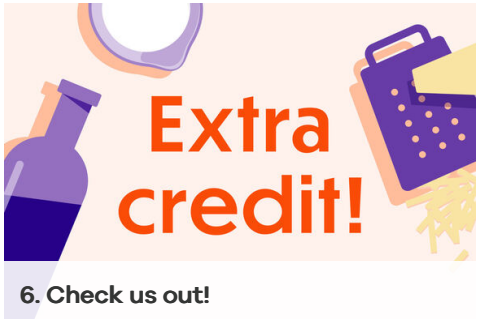
Pat **chicken strips** dry and season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in same skillet over medium-high. Add chicken in an even layer; cook, without stirring, until well browned on one side, about 3 minutes. Stir and cook until chicken is cooked through, 2–3 minutes. Immediately transfer to bowl with **chili lime oil** and toss to coat.

5. Make sauce & serve

Meanwhile, in a small bowl, combine **ranch, jalapeños and their brine**, and **2 teaspoons oil**. Season to taste with **salt** and **pepper**.

Fluff **rice** and top with **lettuce, corn,** and **chili lime chicken**. Drizzle with **jalapeño ranch** and sprinkle with **remaining chili lime spice**. Enjoy!



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