DINNERLY

Chicken Souvlaki Platter

with Rice Pilaf & Chopped Salad

20-30min 2 Servings

This dish hits all the very best dinner notes: fresh, savory, crunchy, creamy. It's a spin on the all-time great Greek classics, souvlaki. It;s made with meat, but you can find chicken, fish, and veggie versions, too. We serve our chicken souvlaki with a crisp veggie-loaded salad and rice. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 cucumber
- 1 plum tomato
- 2 (1 oz) sour cream [1]
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz za'atar spice blend [2]

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)

TOOLS

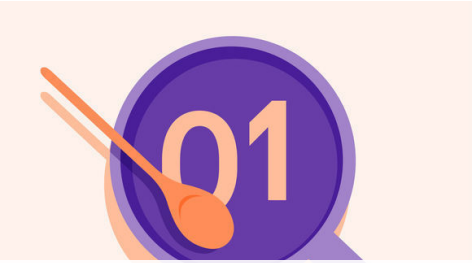
- small saucepan
- medium skillet

ALLERGENS

Milk (1), Sesame (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

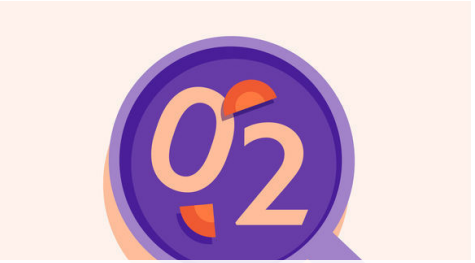
NUTRITION PER SERVING

Calories 740kcal, Fat 33g, Carbs 68g, Protein 40g



1. Cook rice

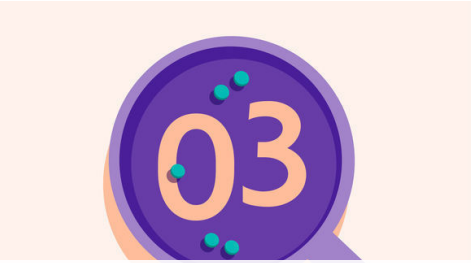
Finely chop **1 teaspoon garlic**. Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **½ teaspoon garlic**; cook, about 30 seconds. Add **rice, 1¼ cups water**, and **½ teaspoon salt**; bring to boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until step 4.



2. Prep cucumber & tomato

While **rice** cooks, trim ends from **cucumber** and cut into ½-inch pieces (peel, if desired).

Core **tomato**, then cut into ½-inch pieces



3. Make salad & garlic sauce

In a medium bowl, combine **1 teaspoon vinegar** and **1 tablespoon oil**; season with **salt** and **pepper**. Add **tomatoes** and **cucumbers** to **vinaigrette**, tossing to combine. In a small bowl, combine **all of the sour cream** and **remaining ½ teaspoon chopped garlic**. Stir in **1 tablespoon each of water and oil**; season with **salt** and **pepper**.

4. Brown chicken

Pat **chicken** dry, then season all over with **a generous pinch each of salt and pepper** and **1 teaspoon za'atar**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Transfer **chicken** to skillet; cook until browned and cooked through, 2–3 minutes per side. Transfer to plates.

5. Finish & serve

Fluff **rice** with a fork, then transfer to plates with chicken.

Spoon **garlic sauce** over **chicken**, then sprinkle with **some of the remaining za'atar**, if desired. Serve **chopped salad** alongside. Enjoy!

6. Let the kids pitch in!

Get little sous chefs involved by letting them mix together the vinaigrette and salad in step 3!