

DINNERLY



Grilled Chicken & Cilantro Rice Bowl with Salsa & Guacamole



20-30min



2 Servings

When you're eating with Dinnerly, the guac doesn't cost extra. We're serving you juicy, marinated chicken over a bed of refreshing cilantro rice, then the salsa and guacamole bring it on home. It's an easy, breezy bowl of Mexican-flavored goodness. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- ¼ oz fresh cilantro
- ¼ oz ground cumin
- ½ lb pkg chicken breast strips
- 2 (2 oz) guacamole
- 4 oz salsa

WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or vinegar of choice)
- neutral oil

TOOLS

- small saucepan
- grill or grill pan (or medium skillet)

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 600kcal, Fat 25g, Carbs 67g, Protein 32g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cup water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low heat until rice is tender and water has absorbed, about 17 minutes. Keep covered off heat until step 4.



2. Prep ingredients

Coarsely chop **cilantro leaves and stems**.

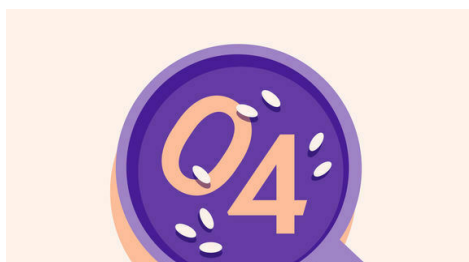
In a large bowl, whisk **1 teaspoon cumin**, **2 tablespoons oil**, and **1 tablespoon vinegar**; season to taste with **salt** and **pepper**. Set aside for step 4.

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



3. Grill chicken

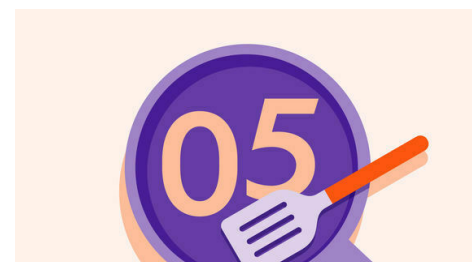
Heat grill or grill pan over medium-high and lightly **oil** (or heat **2 teaspoons oil** in a medium skillet over medium-high). Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.



4. Dress chicken, fluff rice

Transfer **grilled chicken** to bowl with **dressing** and turn to coat. Cover and let marinate.

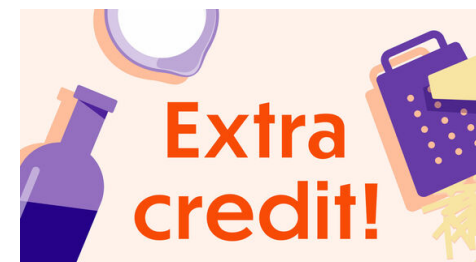
Fluff **rice** with a fork and stir in **half of the chopped cilantro**; season to taste with **salt** and **pepper**.



5. Assemble bowls & serve

Remove **chicken** from **dressing**.

Serve **cilantro rice** in bowls and top with **grilled chicken**. Drizzle **dressing** all over and top with **salsa**, **guacamole**, and **remaining cilantro**. Enjoy!



6. Make some tacos!

Feeling extra hungry? Grab some tortillas and scoop in rice, chicken, salsa, and guac to make yourself a taco. Squeeze lime juice over top and sprinkle with cilantro.