

# DINNERLY



## One-Pot Ranch Chicken & Rice Casserole

with Scallions



40min



2 Servings

We've been living in our hibernation clothes for some time now, so it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! This comfort food meal serves up a little more, so you can choose-your-own-adventure. Choose to fill your plate with an extra serving OR store it away for the next day OR share with a hibernating friend! It's a win-win-win. We've got you covered!

### WHAT WE SEND

- garlic
- 1 bunch scallions
- 10 oz pkg cubed chicken thighs
- 2 (¼ oz) pkts ranch seasoning <sup>7</sup>
- 10 oz jasmine rice
- 2 pkts turkey broth concentrate
- 2 (1 oz) pkts cream cheese <sup>7</sup>

### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- 1 cup milk <sup>7</sup>

### TOOLS

- medium Dutch oven or ovenproof pot with lid

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 680kcal, Fat 23g, Carbs 87g, Proteins 30g



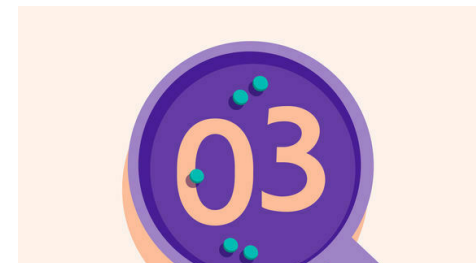
#### 1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Finely chop **2 teaspoons garlic**. Trim ends from **scallions**, then thinly slice.



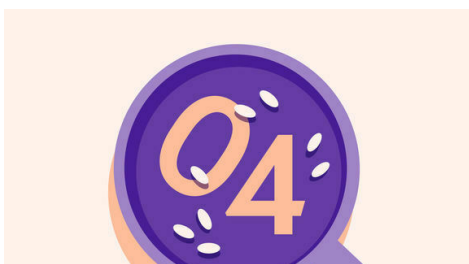
#### 2. Cook & season chicken

Heat **2 tablespoons oil** in a medium Dutch oven or ovenproof pot with lid over medium-high. Add **chicken** in a nearly even layer; season with **salt** and **pepper**. Cook chicken, without stirring, until deeply browned on the bottom, 5–7 minutes. Stir chicken and continue to cook until cooked through, about 3 minutes. Transfer to a bowl and add **half of the ranch seasoning**; toss to coat.



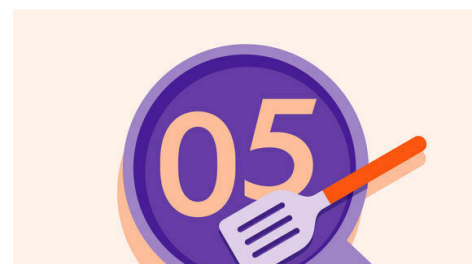
#### 3. Toast rice

Heat **½ tablespoon oil** in same pot over medium-high. Add **rice**, **chopped garlic**, and **¾ of the scallions**. Cook, stirring, until rice is lightly toasted, about 2 minutes.



#### 4. Start casserole

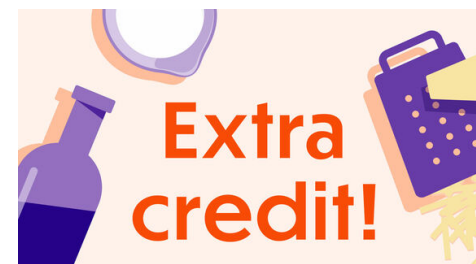
In pot with **rice**, stir in **all of the turkey broth concentrate** and **cream cheese**, **2½ cups water**, **1 cup milk**, **remaining ranch seasoning**, and **1 teaspoon salt**; bring to a boil. Cook over medium-high heat, scraping up any browned bits from bottom of pot, until cream cheese is melted, about 2 minutes.



#### 5. Bake & serve

Spread **seasoned chicken** over **rice** in pot and cover (use foil if you don't have a lid). Bake on center oven rack until liquid is absorbed and rice is tender, about 17 minutes. Fluff rice with a fork. Season to taste with **salt** and **pepper**.

Serve **ranch chicken and rice casserole** topped with **remaining scallions**. Enjoy!



#### 6. Swap your pot!

If you don't have an ovenproof pot or a pot big enough for all that rice (it's a lot!), you can move everything at the end of step 4 to a large baking dish (2–3 qt) and proceed with step 5.