

# DINNERLY

## One-Pot Ranch Chicken & Rice Casserole:

Easy Clean Up!



40min



2 Servings

### WHAT WE SEND

- 1 oz scallions
- 10 oz pkg cubed chicken thighs
- ¼ oz ranch seasoning <sup>7</sup>
- 5 oz jasmine rice
- 1 pkt turkey broth concentrate
- 1 oz cream cheese <sup>7</sup>

### WHAT YOU NEED

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

### TOOLS

- medium Dutch oven or 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 0kcal



#### 1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Finely chop **1 teaspoon garlic**. Trim ends from **scallions**, then thinly slice.



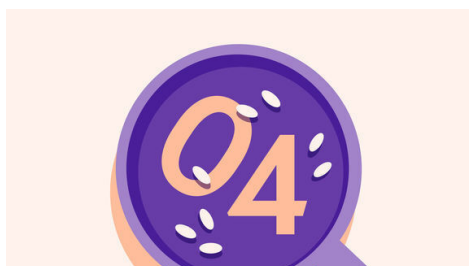
#### 2. Cook & season chicken

Heat **1 tablespoon oil** in a large 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.



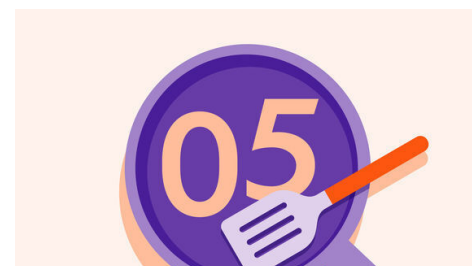
#### 3. Toast rice

Heat **1 teaspoon 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

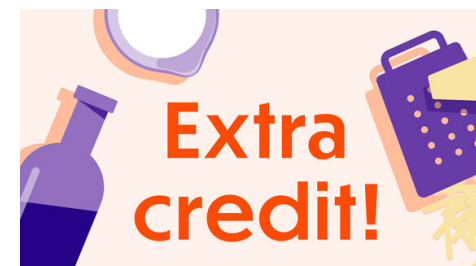
In pot with **rice**, stir in **all of the turkey broth concentrate** and **cream cheese**, **1¼ cups water**, **½ cup milk**, **remaining ranch seasoning**, and **½ teaspoon salt**; bring to a boil. Cook over medium-high heat, scraping up any browned bits from bottom of pot, until cream cheese is melted, 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.