

martha stewart — & — MARLEY SPOON

REBOOT Jamaican-Spiced Chicken

with Coconut Rice and Cucumber Salad



30-40min



2 Servings

The scent of jasmine rice simmering in coconut milk and fragrant jerk-spiced chicken thighs will have you feeling like you've been swept away for an island vacation. Crunchy cucumber salad with lime and scallions cool and refresh the mild heat. Cook, relax, and enjoy!

What we send

- 1 lime
- garlic (2 large cloves)
- 2 scallions
- 12 oz boneless, skinless chicken thighs
- ¼ oz jerk spice blend ^{1,6}
- ½ oz unsweetened coconut flakes ¹⁵
- 5 oz jasmine rice
- 13.5 oz coconut milk ¹⁵
- 1 cucumber

What you need

- coarse salt

Tools

- microplane or grater
- rimmed baking sheet
- saucepan

Allergens

Wheat (1), Soy (6), Tree Nuts (15).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 874kcal, Fat 46g, Carbs 64g,
Protein 44g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Zest **lime**, then cut half of the lime into wedges, reserving other half for step 5. Peel and grate **2 large garlic cloves**. Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Pat **chicken** dry.



4. Make rice

Meanwhile, open and stir **coconut milk**. Heat **1 teaspoon oil** in a small saucepan over medium-high. Add **scallion whites** and cook until softened, about 1 minute. Add **rice** and stir to coat. Add **⅔ cup coconut milk**, **½ cup water**, and **½ teaspoon salt** and bring to a boil. Cover and cook over low until liquid is absorbed and rice is tender, about 17 minutes.



2. Make jerk spice paste

In a large bowl, combine **garlic**, **all of the jerk spice**, **2 tablespoons oil**, **half of the lime zest**, and **½ teaspoon salt**. Add **chicken** and rub **spice paste** all over. Arrange on a large rimmed baking sheet.



5. Make cucumber salad

Thinly slice **cucumbers** on an angle and transfer to a medium bowl. Add **remaining lime zest**, **half of the scallion greens**, and **a pinch of salt**. Squeeze juice from **reserved lime half** into bowl and toss to combine.



3. Roast chicken

Roast **chicken** in center of oven until cooked through, about 20 minutes. Spread **coconut flakes** on a sheet of foil and toast in oven until golden, about 30 seconds (watch closely, coconut can burn quickly).



6. Finish & serve

Transfer **chicken** to plates. Add **¼ cup hot water** to baking sheet and scrape up browned bits to make a pan sauce. Fluff **rice** and spoon onto plates. Sprinkle with **coconut** and **remaining scallion greens**. Serve with **chicken**, **cucumber salad**, and **lime wedges**, pouring the **pan sauce** over the **chicken**. Enjoy!