

DINNERLY



Caribbean-Flavored Chicken with Coconut Rice & Cucumber Relish



20-30min



2 Servings

We could all use a vacation, but it's not always in the cards to just pack your bags and go. No worries! Because this dinner is a one-way ticket to paradise, no passport required. Fragrant coconut rice serves as the foundation to a zesty Jamaican-jerk spiced chicken and crisp cucumber relish topper. We've got you covered!

WHAT WE SEND

- jasmine rice
- boneless, skinless chicken breasts
- shredded, unsweetened coconut ²
- cucumber
- garlic
- ¼ oz jerk seasoning ^{3,1}
- 1 oz scallions

WHAT YOU NEED

- all-purpose flour ¹
- kosher salt & ground pepper
- sugar
- white wine vinegar

TOOLS

- fine-mesh sieve
- medium skillet
- small saucepan

ALLERGENS

Wheat (1), Tree Nuts (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 630kcal, Fat 28g, Carbs 64g, Protein 29g



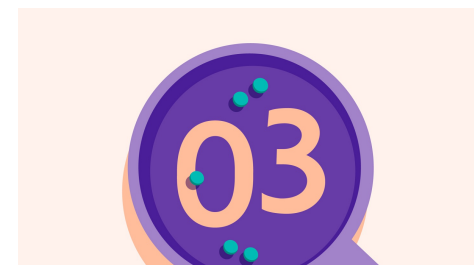
1. Toast coconut

Rinse **rice** in a fine-mesh sieve until water runs clear. Heat **1 tablespoon oil** in a small saucepan over medium-high until shimmering. Add **coconut** and toast, stirring, until coconut is golden brown and fragrant, 1–2 minutes (watch closely).



2. Cook rice

Immediately add **rice** to saucepan along with **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover, and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat. Cover to keep warm until ready to serve.



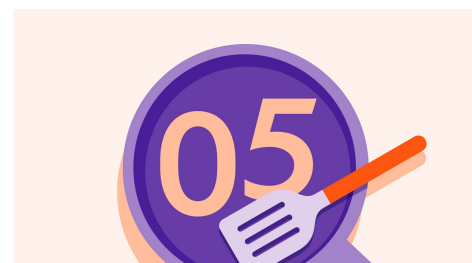
3. Make relish

Peel and finely chop **½ teaspoon garlic**. Halve **cucumbers** lengthwise, then finely chop. Trim ends from **scallions**, then thinly slice. In a medium bowl, whisk together **1 teaspoon sugar**, **½ teaspoon salt**, **1 tablespoon each oil and water**, and **2 tablespoons vinegar**. Stir in cucumbers and chopped garlic; set aside to marinate.



4. Prep chicken

Pat **chicken** dry and rub with **oil**. Sprinkle **jerk spice blend** over one side of each chicken breast, pressing to adhere, then lightly dust with **2 teaspoons flour**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken, spice side-down, and cook until chicken is golden brown and cooked through, 2–3 minutes per side. Transfer chicken to a plate.



5. Sear chicken & serve

Using a slotted spoon, drain **cucumbers**, then pour **marinade** into skillet. Bring to a simmer over medium heat and cook, scraping up any browned bits, until slightly thickened, about 1 minute. Fluff **rice** with a fork. Serve **chicken** over **rice**, with **pan sauce** spooned over chicken. Stir **scallions** into **relish** and serve alongside. Enjoy!



6. Take it to the next level

Want to put some lime in the coconut? Add some lime zest to the cucumber relish and serve remaining lime wedges alongside for squeezing over top.