

DINNERLY

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Garlicky Chicken & Rice Salad with Celery & Toasted Coconut



20-30min



2 Servings

We like to think the kitchen is where the magic happens. You know....on your plate. Discovering surprising ingredient and flavor combos is a little bit of wizardry. We know what you're thinking when you see "rice salad," "celery," and "toasted coconut" all together. A little unexpected, right? But we hope you'll trust us when we say, it's a game-changer. Oh yeah, and there's delicious marinated...

WHAT WE SEND

- boneless skinless chicken breast
- unsweetened flaked coconut ¹⁵
- garlic
- jasmine rice
- scallions
- celery
- rice vinegar

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

- fine-mesh sieve
- medium skillet
- rimmed baking sheet
- small saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 675kcal, Fat 34g, Carbs 60g, Proteins 28g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add rice to a small saucepan along with **1½ 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. Uncover, fluff with a fork, and spread out on a plate or rimmed baking sheet to cool.



2. Marinate chicken

Meanwhile, peel and finely chop **2 medium cloves garlic**. Pound **chicken breasts** to an even thickness, if necessary. In a shallow bowl, combine chicken, **half of the garlic**, **2 teaspoons oil**, **½ teaspoon salt**, and **a few grinds pepper**. Let stand at room temperature until step 5.



3. Make vinaigrette

Trim ends from **scallions**; thinly slice, keeping greens and whites separate. Trim any browned ends from **celery**, then thinly slice on an angle. In a large bowl, combine **vinaigrette** and **remaining chopped garlic**. Whisk in **¼ cup oil**; season to taste with **salt** and **pepper**.



4. Make coconut & salad

Heat a medium skillet over medium. Add **coconut**. Cook, stirring frequently, until golden brown and fragrant, about 4 minutes. Transfer to plate. (Reserve skillet for step 5.) Add **cooled rice**, **celery**, **scallion whites**, and **half of the coconut** to the bowl with the **vinaigrette**. Toss gently to combine. Season to taste with **salt** and **pepper**.



5. Cook chicken

Heat same skillet over medium high. Add **chicken**, scraping **marinade** into skillet. Cook until chicken is lightly browned and cooked through, 2–3 minutes per side. Spoon **rice salad** onto plates. Top with **chicken** and garnish with **scallion greens**, **remaining coconut**, and **a drizzle of olive oil**. Enjoy!



6. Take it to the next level

For an extra veggie boost, slather seasonal veggies like bell peppers, zucchini, squash, or even tender broccolini with olive oil, salt, and pepper and grill for a few minutes. Serve alongside chicken and rice salad.