

DINNERLY



Jerk Chicken with Ready to Heat 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 ready to heat 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

- ½ oz unsweetened shredded coconut ¹⁵
- 10 oz ready to heat jasmine rice
- 1 cucumber
- 2 scallions
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz jerk seasoning ¹⁶

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- sugar
- white wine vinegar ¹⁷
- all-purpose flour ¹

TOOLS

- small saucepan
- medium skillet

ALLERGENS

Wheat (1), Soy (6), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 640kcal, Fat 28g, Carbs 61g, Protein 38g



1. Toast coconut

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

Microwave: Transfer **rice** and **toasted coconut** to a bowl; cover and microwave on high until steaming, 1–2 minutes. Cover to keep warm until ready to serve.

(Alternative) Stovetop: Heat **1 teaspoon oil** in a small saucepan over medium. Add **rice, toasted coconut, and 2 teaspoons water**. Cook, stirring occasionally, until warm, 3–5 minutes. Cover to keep warm until ready to serve.



3. Make relish

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 of oil and water, and 2 tablespoons vinegar**. Stir in cucumbers and chopped garlic; set aside to marinate until ready to serve.



4. Prep chicken

Pat **chicken** dry and rub with **oil**. Sprinkle **jerk seasoning** over one side of each 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; cook until golden-brown and cooked through, 2–3 minutes per side. Transfer to a plate.



5. Sear chicken & serve

Using a slotted spoon, drain **cucumbers**, then pour **marinade** into same 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 top. 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.