

DINNERLY



Summer Big Batch: Grilled Jerk Chicken with Pineapple Salsa & Coconut Rice



40-50min



2 Servings

Does anything scream summer as much as this platter full of tropical flavors? Jerk marinated chicken, juicy pineapple salsa, and fluffy coconut rice will instantly transport you to the sunniest beach (in your mind at least). This recipe makes extra servings so you can share the summer love with all your friends and fam. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 10 oz jasmine rice
- 13.5 oz can coconut milk ¹⁵
- 1 red onion
- 1 jalapeño chile
- 2 (¼ oz) jerk seasoning ¹⁶
- ½ oz fresh cilantro
- ½ lb fresh pineapple
- 2 (10 oz) pkgs boneless, skinless chicken breast

WHAT YOU NEED

- sugar
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- olive oil

TOOLS

- medium saucepan
- food processor or blender
- grill or grill pan

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

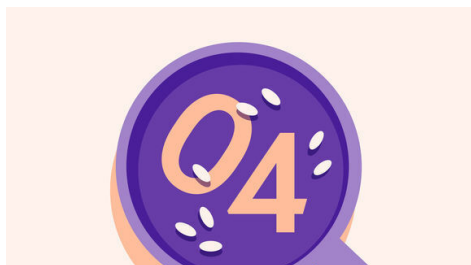
Calories 650kcal, Fat 18g, Carbs 82g, Protein 39g



1. Cook coconut rice

Preheat grill or grill pan to high.

In a medium saucepan, combine **rice**, **1 cup coconut milk** (stir well before adding), **1½ cups water**, **1 tablespoon sugar**, and **1 teaspoon salt**. Bring to a boil over high heat. Cover and cook over low heat until rice is tender and liquid is absorbed, 18–20 minutes. Let rest off heat, covered, for 10 minutes.



4. Make salsa

Meanwhile, cut **remaining pineapple** into ½-inch pieces. Roughly chop **remaining cilantro leaves and stems**.

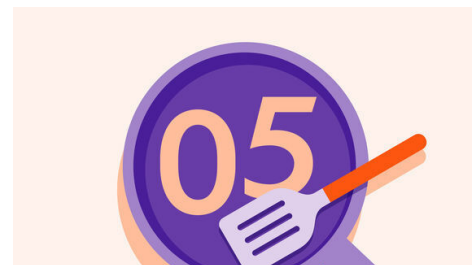
In a medium bowl, stir together **remaining pineapple**, **jalapeño**, **cilantro**, **¼ cup chopped onions** (save any remaining onion for own use), **1 tablespoon each of vinegar and oil**, and **½ tablespoon sugar**. Season to taste with **salt** and **pepper**. Set aside until ready to serve.



2. Prep marinade

Finely chop **onion**. Roughly chop **jalapeño**.

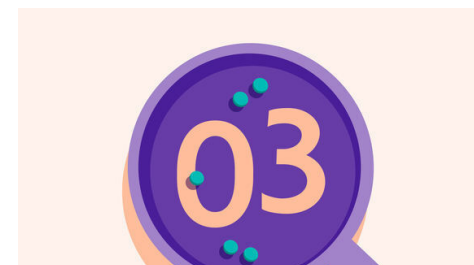
In a food processor or blender, blend **jerk seasoning**, **half of the chopped jalapeño**, **half of the cilantro leaves and stems**, **2 pineapple chunks**, **¼ cup of the chopped onion**, and **1 tablespoon each of vinegar, sugar, and oil**. Transfer to a medium bowl.



5. Grill chicken & serve

Brush grill grates with **oil**. Lift **chicken** from marinade and grill until well charred and cooked through, 3–4 minutes per side. Transfer to a cutting board to rest for 5 minutes. Fluff **rice** with a fork. Slice chicken, if desired.

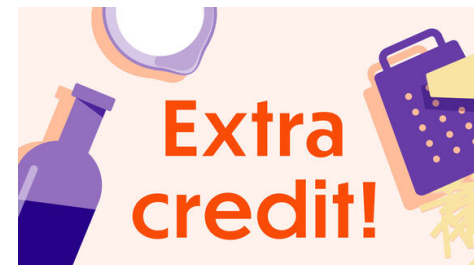
Serve **jerk chicken** with **coconut rice** and **pineapple salsa**. Enjoy!



3. Marinate chicken

Pat **chicken** dry; season with **salt** and **pepper**.

Add to bowl with **marinade**; set aside to marinate for no longer than 15 minutes.



6. No blender?

No problem! If you don't have a food processor or blender for step 2, grate the pineapple, onion, and jalapeño on the large holes of a box grater.