



## Cumin-Orange Chicken

with Green Beans, Corn & Garlic Rice



30-40min



2 Servings

This dish has it all: texture, color, and a whole lot of flavor. Earthy, aromatic cumin-spiced chicken is seared and served with garlic-infused jasmine rice. Blistered green beans, fresh corn, and crisp radishes are tossed with a bright and tangy orange mojo sauce—aka the no-cook sauce of our dreams—then everything is finished with a sprinkling of cilantro leaves for that final herbaceous note.



## What we send

- garlic
- ½ lb green beans
- 1 ear of corn
- 1 bag radishes
- ¼ oz fresh cilantro
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz ground cumin
- 5 oz basmati rice
- 1 orange

## What you need

- kosher salt & ground pepper
- red wine vinegar (or vinegar of your choice)
- olive oil
- neutral oil

## Tools

- small saucepan
- medium nonstick skillet

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 920kcal, Fat 46g, Carbs 82g, Protein 49g



### 1. Prep ingredients

Finely chop **3 teaspoons garlic**. Trim ends from **green beans**, if necessary. Shuck **corn**, remove any strings, and carefully cut kernels from cob. Halve and thinly slice **radishes**. Separate **cilantro leaves**; finely chop **stems**.

Pat **chicken** dry and season with **2 teaspoons cumin** and **a pinch each of salt and pepper**.



### 4. Cook chicken

Heat **1 tablespoon neutral oil** in a medium nonstick skillet over medium-high. Add **chicken** and cook until golden brown and cooked through, 3-4 minutes per side. Transfer to a cutting board to rest. Wipe out skillet.



### 2. Cook garlic rice

Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **rice** and **1½ teaspoons of the garlic** and cook until rice is toasted, stirring, about 2 minutes. Stir in **½ teaspoon salt** and **1¼ cups water**; bring to a boil. Reduce heat to low, cover and cook until rice is tender, about 17 minutes. Keep covered until ready to serve.



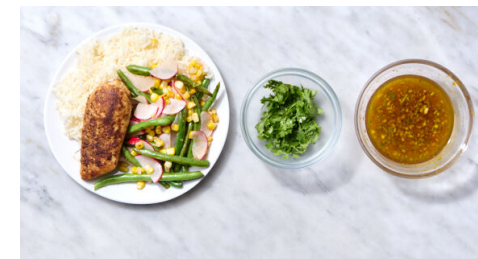
### 5. Cook veggies

While **chicken** rests, heat **2 teaspoons neutral oil** in reserved skillet over medium-high. Add **green beans** and cook, stirring occasionally, until almost tender and charred in spots, 4-5 minutes. Add **corn** and cook until corn is slightly charred and green beans are crisp-tender, 1-2 minutes more. Transfer to a large bowl. Add **radishes** and toss with **¼ cup of the mojo sauce**.



### 3. Prep mojo sauce




Into a small bowl, zest **half of the orange**. Halve **orange** then juice half into bowl with zest (save rest for own use). Add **cilantro stems, remaining garlic**, and **¼ cup each vinegar and olive oil**; whisk to combine. Season to taste with **salt and pepper**.



### 6. Finish & serve

Fluff **rice** with a fork. Serve **chicken** and **vegetables** with **rice** alongside. Drizzle all over with **remaining mojo sauce**. Garnish with **cilantro leaves**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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