

# DINNERLY



## Halal Cart-Style Chicken & Rice with Lettuce, Tomatoes & Ranch



30-40min



2 Servings

Our favorite street food tastes just as good homemade (and it's about as easy too). Turmeric rice and gyro-spiced chicken gives us all the fragrant flavor we crave, and a simple side of fresh lettuce and tomato balances out the plate. Pour some creamy ranch over top and go to town. We've got you covered!

## WHAT WE SEND

- ¼ oz turmeric
- 5 oz jasmine rice
- 1 plum tomato
- ½ lb pkg chicken breast strips
- ¼ oz gyro spice
- 2 (1½ oz) ranch dressing <sup>3,7</sup>
- 1 romaine heart

## WHAT YOU NEED

- butter <sup>7</sup>
- kosher salt & ground pepper
- olive oil

## TOOLS

- small saucepan
- medium nonstick skillet

## ALLERGENS

Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

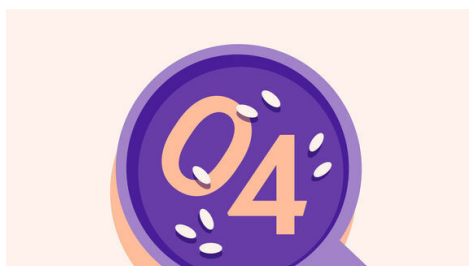
## NUTRITION PER SERVING

Calories 730kcal, Fat 37g, Carbs 69g, Protein 34g



### 1. Cook rice

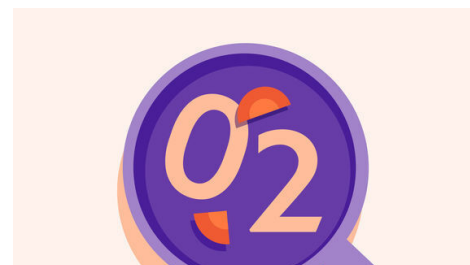
In a small saucepan over medium heat, melt **1 tablespoon butter**. Add **½ teaspoon turmeric**; cook, stirring occasionally, until fragrant, about 1 minute. Add **rice**; cook, stirring occasionally, until lightly toasted, 3–4 minutes. Stir in **1¼ cups water** and **½ teaspoon salt**; bring to a boil over high heat. Cover and cook over low heat until liquid is mostly absorbed, about 17 minutes.



### 4. Finish & serve

Fluff **rice** with a fork. Season **tomatoes** to taste with **salt** and **pepper**.

Serve **chicken** and **rice** topped with **lettuce**, **tomatoes**, and **ranch**. Enjoy!



### 2. Prep ingredients

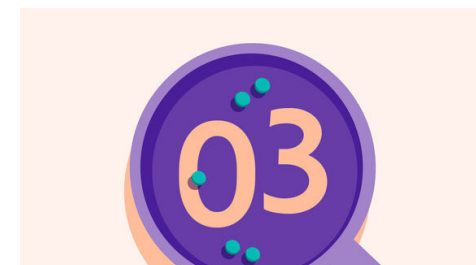
Meanwhile, halve **lettuce** lengthwise. Thinly slice 1 half crosswise, discarding stem end (save rest for own use). Cut **tomato** into ¼-inch pieces.

Pat **chicken** dry. Toss in a medium bowl with **gyro spice** and **1 tablespoon oil**. Season with **salt** and **pepper**.



### 5. ...

What were you expecting, more steps?



### 3. Cook chicken

Heat **½ tablespoon oil** in a medium nonstick skillet over medium-high. Add **chicken** in a single layer and cook, without stirring, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Remove from heat.



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!