

DINNERLY



One-Pot Greek Chicken & Rice with Spinach



30-40min



2 Servings

This chicken and rice is so good, you'll want to smash plates like you're at a Greek wedding. (But, um, you probably shouldn't do that in your house.) The real star of this dish is the lemony dressing, which adds a bright pop of flavor. We've got you covered!

WHAT WE SEND

- 10 oz pkg boneless, skinless chicken breast
- 1 lemon
- ¼ oz dried oregano
- 2 scallions
- 5 oz jasmine rice
- 3 oz baby spinach

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil

TOOLS

- microplane or grater
- medium heavy skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

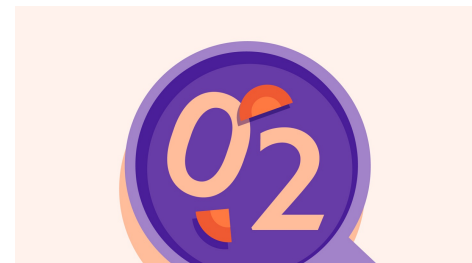
Calories 610kcal, Fat 24g, Carbs 61g, Protein 40g



1. Marinate chicken

Cut **chicken** into 1-inch pieces; transfer to a large bowl. Finely grate in ½ **teaspoon lemon zest**. Add ¾ **teaspoon oregano** and **a pinch each of salt and pepper**; toss to combine. Set aside to marinate.

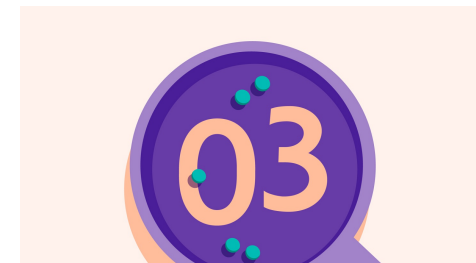
Squeeze **2 teaspoons lemon juice** into a small bowl; set aside for step 5.



2. Prep & brown chicken

While **chicken** marinates, finely chop **2 teaspoons garlic**. Trim ends from **scallions**, then thinly slice on an angle.

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add chicken and cook, stirring occasionally, until browned in spots, 4–6 minutes. Transfer to a bowl; wipe out skillet.



3. Toast rice

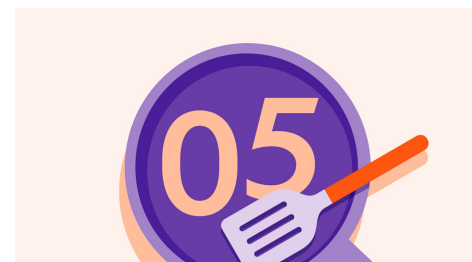
Heat **1 tablespoon oil** in same skillet over medium-high. Add **rice**, **chopped garlic**, and **half of the scallions**; cook, stirring, until rice is toasted and garlic is fragrant, about 3 minutes.



4. Cook chicken & rice

To skillet with **rice**, add **chicken and any resting juices**, **1¼ cups water**, and ½ **teaspoon salt**. Bring to a boil, scraping up any browned bits from bottom of skillet. Reduce heat to a simmer; cover and cook until liquid is absorbed and rice is tender, about 17 minutes.

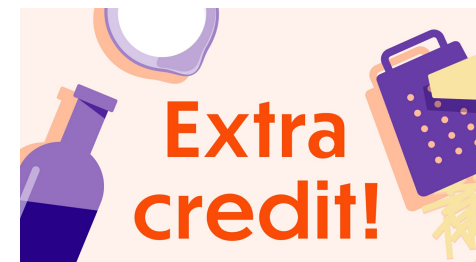
Remove from heat; stir in **spinach** and **a pinch of salt**. Cover and set aside to let wilt, about 3 minutes.



5. Finish & serve

To bowl with **lemon juice**, whisk in **remaining scallions** and **2 tablespoons oil**; season to taste with **salt** and **pepper**. Fluff **rice** with a fork.

Serve **Greek chicken and rice** drizzled with **lemon-scallion dressing**. Enjoy!



6. Take it to the next level

Get yourself to the Greek! Add a dollop of plain Greek yogurt or some crumbled feta to each serving for a cool, creamy finish.