

# MARLEY SPOON



## Fast! Chicken Cutlet Brown Rice Bowl

with Creamy Lemon-Dill Dressing



ca. 20min



2 Servings

Equal parts clean and satisfying, this grain and veggie bowl features ready to heat chicken cutlet, a flavor powerhouse that elevates everything it touches. Fresh dill, lemon, and sour cream make an irresistible dressing for warm brown rice, cool veggies, and crisp chicken cutlet.

## What we send

- 5 oz quick-cooking brown rice
- 1 shallot
- 1 cucumber
- 1 radish
- 1 plum tomato
- ¼ oz fresh dill
- 1 lemon
- 2 (1 oz) sour cream <sup>1</sup>
- ½ lb pkg ready to heat chicken cutlet <sup>2,1,3</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- medium saucepan
- microplane or grater
- medium skillet

## Allergens

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 680kcal, Fat 25g, Carbs 85g, Protein 26g



### 1. Boil brown rice

Fill a medium saucepan with **salted water** and bring to a boil over high heat. Add **rice** and boil (like pasta), stirring occasionally, until tender, about 22 minutes. Drain rice in a fine-mesh sieve. Return rice to saucepan; set aside until step 4.



### 2. Prep ingredients

Peel **cucumber**, if desired, and halve crosswise (save one half for own use). Halve lengthwise and slice into ¼-inch half-moons.

Thinly slice **shallot**. Thinly slice **radish**. Chop **tomato** into ½-inch pieces.

Finely chop ½ **teaspoon dill**.



### 3. Make creamy dressing

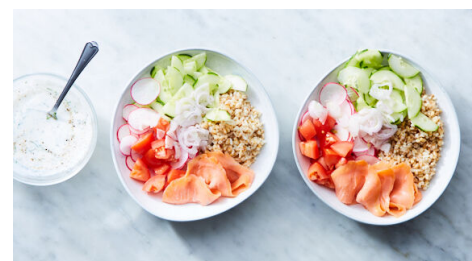
Zest **all of the lemon**. Separately squeeze **1 teaspoon juice** into a small bowl. Cut remaining lemon into wedges.

To bowl with lemon juice, whisk in **all of the sour cream, chopped dill**, and **1 teaspoon water**. Season to taste with **salt** and **pepper**.



### 4. Heat chicken cutlets

Heat **2 tablespoons oil** in a medium skillet over medium-high until shimmering. Add **chicken cutlets**; cook until golden brown, crispy, and warmed through, 2-4 minutes per side. Transfer to a paper towel-lined plate. Lightly season with salt and pepper.



### 5. Assemble & serve

Drizzle **brown rice** with **oil** and season to taste with **salt** and **pepper**.

Cut **chicken** into 1-inch slices. Serve **brown rice** in bowls topped with **cucumbers, radish, tomatoes, shallots**, and **chicken**. Top with **lemon-dill dressing, lemon zest**, and **remaining dill leaves**, as desired. Enjoy!



### 6. Check us out!

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