

DINNERLY



Halal Cart-Style Chicken & Rice with Creamy Ranch Dressing



30-40min



2 Servings

Can you believe people wait in line on the streets of New York for a chicken and rice dish? One bite and you won't be surprised! We're bring this food cart favorite to you, tray bake style, for an even easier way to satisfy that hunger. Gyro-spiced chicken bakes on a bed of buttery turmeric rice before served with tomatoes and shredded lettuce drizzled with a creamy ranch sauce. We've got you covered!

WHAT WE SEND

- aluminum foil tray
- 5 oz basmati rice
- ¼ oz turmeric
- ½ lb pkg chicken breast strips
- ¼ oz gyro spice
- 1 romaine heart
- 1 plum tomato
- 2 (1½ oz) ranch dressing ^{3,7}

WHAT YOU NEED

- unsalted butter ⁷
- kosher salt & ground pepper
- olive oil

TOOLS

- small saucepan or kettle
- nonstick cooking spray

COOKING TIP

If your broiler has multiple settings, set it to high heat.

ALLERGENS

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

NUTRITION PER SERVING

Calories 680kcal, Fat 34g, Carbs 65g, Protein 34g



1. Prep rice

Preheat oven to 400°F with racks in the center and 6 inches from the broiler. In a small saucepan or kettle, bring **1½ cups water** to a boil. Grease aluminum tray with nonstick spray. In tray, combine **rice, 1 tablespoon butter**, and **½ teaspoon each of turmeric and salt**. Pour **boiling water** into tray and stir until butter is melted. Cover tightly with foil.



2. Prep chicken

Bake **rice** on center rack until **liquid** is absorbed and rice is tender, about 20 minutes. Remove rice from oven and rest, covered, 5 minutes.

Meanwhile, pat **chicken** dry; cut into 1-inch pieces, if necessary. In a medium bowl, combine chicken with **gyro spice** and **1 tablespoon oil**; season with **salt** and **pepper**. Set aside to marinate while rice is cooking.



3. Cook chicken

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

Switch oven to broil. Once **rice** has rested, uncover tray and scatter **chicken** in a single layer over top. Broil on upper oven rack, rotating occasionally, until chicken is browned and cooked through, 5–8 minutes (watch closely as broilers vary).



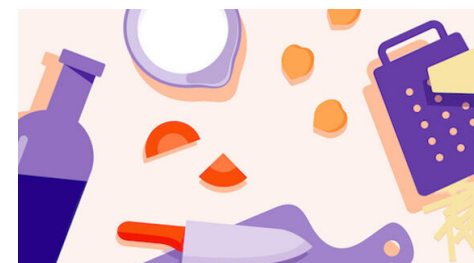
4. Serve

Season **tomatoes** to taste with **salt** and **pepper**. Serve **chicken** and **rice** topped with **lettuce, tomatoes**, and drizzled with **ranch**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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