

# DINNERLY



## Mediterranean Chicken & Rice with Mint & Feta



45min



2 Servings

Chicken and rice never goes out of style, but this particular combo has a few tricks up its Mediterranean sleeve. Jasmine rice, chicken broth concentrate, and golden raisins serve as a bed for chicken breasts seasoned with Baharat spice for earthy complexity. Chopped almonds, mint, and crumbled feta are elegant garnishes for this sweet and savory dish. We've got you covered!

## WHAT WE SEND

- 10 oz pkg boneless, skinless chicken breast
- ¼ oz baharat spice blend <sup>11</sup>
- aluminum foil tray
- 5 oz jasmine rice
- 1 pkt chicken broth concentrate
- 1 oz golden raisins <sup>17</sup>
- 1 oz salted almonds <sup>15</sup>
- ¼ oz fresh mint
- 2 oz feta <sup>7</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

## TOOLS

- small saucepan or kettle
- aluminium foil

## ALLERGENS

Milk (7), Sesame (11), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 690kcal, Fat 23g, Carbs 76g, Protein 46g



### 1. Prep ingredients

Preheat oven to 350°F with a rack in the center position.

Pat **chicken** dry; in a medium bowl, toss with **1 tablespoon oil** and **half of the Baharat spice**; season with **salt** and **pepper**.



### 2. Assemble chicken & rice

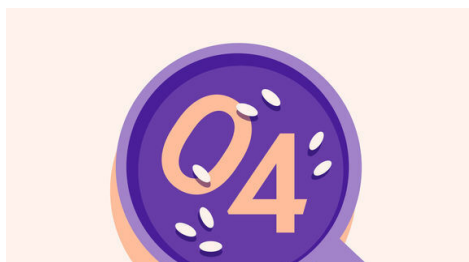
In aluminum tray, combine **rice**, **broth concentrate**, **raisins**, and **½ teaspoon salt**.

In a saucepan or kettle, bring **1¼ cups water** to a boil. Once boiling, pour water over **rice** in tray. Arrange **chicken** on top of rice.



### 3. Bake chicken & rice

Cover tightly with foil and transfer to oven. Bake until **water** is absorbed and **chicken** is cooked through, 20–25 minutes. Let rest, covered, for 5 minutes.



### 4. Prep garnish

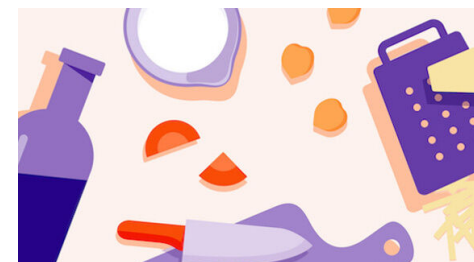
Meanwhile, coarsely chop **almonds**. Roughly chop **mint leaves**; discarding stems.

Remove foil and fluff **rice**, if desired. Garnish with **chopped mint and almonds** and crumble **feta** over the top. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

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