# DINNERLY



# Tandoori Chicken & Turmeric Rice

with Charred Onions

🔊 20-30min 🔌 2 Servings

Warmly spiced, vibrantly colored, and super tender, tandoori chicken is beloved worldwide. Here, we marinate chicken breast strips in a flavorful spice mix with sour cream while we make dazzling yellow turmeric rice. Sweet onion slices soften and char, and a creamy drizzle of sour cream is all that's needed to complete this colorful and flavorful meal. We've got **306** you covered!

### WHAT WE SEND

- 10 oz pkg boneless, skinless chicken breast
- ¼ oz tandoori spice
- 2 (1 oz) sour cream<sup>1</sup>
- 1 yellow onion
- 5 oz basmati rice
- ¼ oz turmeric
- $\cdot 2\frac{1}{2}$  oz peas

### WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- distilled white vinegar (or apple cider vinegar)
- sugar
- butter<sup>1</sup>

## TOOLS

- small saucepan
- medium nonstick skillet

#### **COOKING TIP**

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#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 760kcal, Fat 33g, Carbs 73g, Protein 42g



1. Marinate chicken

Pat chicken dry; season with salt and pepper. Toss in a medium bowl with tandoori spice, 2 teaspoons sour cream, 1 tablespoon oil, 1 teaspoon vinegar, and ¼ teaspoon sugar. Marinate up to 1 hour or continue with recipe.



2. Cook chopped onions

Slice **onion** into ¼-inch thick rings; finely chop 1 slice.

Heat **2 tablespoons butter** in a small saucepan over medium-high. Add **chopped onions** and cook, stirring occasionally, until softened and browned in spots, about 3 minutes.



3. Cook turmeric rice

To saucepan with onions, add rice, 1¼ cups water, and ½ teaspoon each of turmeric and salt. Bring to a boil. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Remove from heat. Add **peas** and keep covered until ready to serve.



4. Cook onions & chicken

Heat a medium nonstick skillet over medium-high. Add **onion slices** and cook, undisturbed, until slightly softened and charred on both sides, 4–6 minutes. Transfer to a cutting board.

Heat **1 tablespoon oil** in same skillet still over medium-high. Add **chicken**; cook until browned and cooked through, 3–4 minutes per side.



5. Finish & serve

Stir to combine **remaining sour cream** and **1 teaspoon water** in a small bowl. Season to taste with **salt** and **pepper**. Fluff **rice and peas**.

Serve tandoori chicken with turmeric rice and charred onions alongside. Dollop with sour cream. Enjoy!



6. Check us out

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