

DINNERLY



Chicken Souvlaki Platter & Brown Rice Pilaf

with Chopped Salad



40-50min



2 Servings

This dish hits all the very best dinner notes: fresh, savory, crunchy, creamy. It's a spin on the all-time great Greek classics, souvlaki. It's made with meat, but you can find chicken, fish, and veggie versions, too. We serve our chicken souvlaki with a crisp veggie-loaded salad and brown rice. We've got you covered!

WHAT WE SEND

- 5 oz brown rice
- 1 cucumber
- 1 plum tomato
- 2 (1 oz) sour cream ¹
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz za'atar spice blend ²

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)

TOOLS

- medium saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 730kcal, Fat 35g, Carbs 64g, Protein 40g



1. BROWN RICE VARIATION

Bring a medium saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, 35–40 minutes. Drain in a fine-mesh sieve. Return to saucepan off heat. Keep covered until ready to serve.



2. Prep ingredients

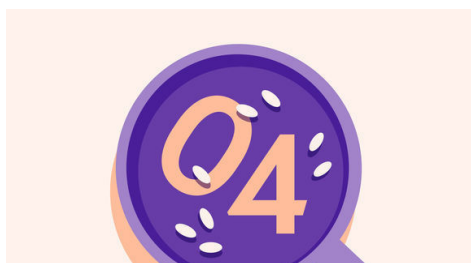
While **rice** cooks, trim ends from **cucumber** and cut into ½-inch pieces (peel, if desired). Finely chop **1 teaspoon garlic**.

Core **tomato**, then cut into ½-inch pieces



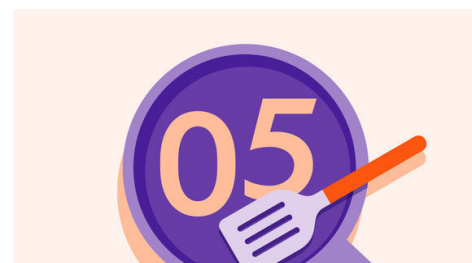
3. Make salad & garlic sauce

In a medium bowl, combine **1 teaspoon vinegar** and **1 tablespoon oil**; season with **salt** and **pepper**. Add **tomatoes** and **cucumbers** to **vinaigrette**, tossing to combine. In a small bowl, combine **all of the sour cream** and ½ **teaspoon chopped garlic**. Stir in **1 tablespoon each of water and oil**; season with **salt** and **pepper**.



4. Brown chicken

Pat **chicken** dry, then season all over with **a generous pinch each of salt and pepper** and **1 teaspoon za'atar**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Transfer **chicken** to skillet; cook until browned and cooked through, 2–3 minutes per side. Transfer to plates.



5. Finish & serve

Add **remaining garlic** to saucepan with **rice**, if desired. Then, transfer to plates with chicken.

Spoon **garlic sauce** over **chicken**, then sprinkle with **some of the remaining za'atar**, if desired. Serve **chopped salad** alongside. Enjoy!



6. Let the kids pitch in!

Get little sous chefs involved by letting them mix together the vinaigrette and salad in step 3!