

# DINNERLY



## Ranch Chicken & Rice Casserole with Broccoli & Fried Onions



30-40min



2 Servings

Few flavors have the widespread public admiration ranch does. It's a dressing. It's a seasoning. It's savory. It's tangy. It's everything we want and then some. So coat tender chicken strips in ranch seasoning and broil 'em atop this easy peasy tray bake with fluffy jasmine rice, tender-crisp broccoli, creamy cheddar-jack cheese, and crisp fried onions for a truly **301** loveable dinner. We've got you covered!

## WHAT WE SEND

- aluminum foil tray
- 5 oz jasmine rice
- 1 pkt chicken broth concentrate
- ½ lb broccoli
- ½ lb pkg chicken breast strips
- ¼ oz ranch seasoning <sup>1</sup>
- 2 (1 oz) cream cheese <sup>1</sup>
- 2 oz shredded cheddar-jack blend <sup>1</sup>
- ½ oz fried onions

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

## TOOLS

- aluminium foil

## COOKING TIP

If your broiler has multiple settings, set it to high heat during step 4.

## ALLERGENS

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

## NUTRITION PER SERVING

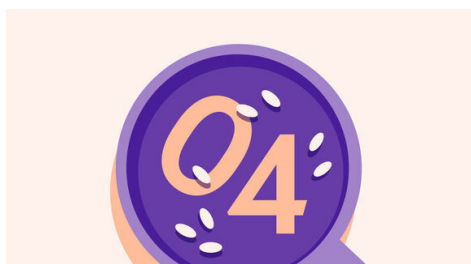
Calories 900kcal, Fat 51g, Carbs 73g, Protein 43g



### 1. Start rice

Preheat oven to 425°F with a rack in the top position.

In aluminum tray, combine **rice**, **1¼ cups water**, **broth packet**, **1 tablespoon oil**, and **½ teaspoon salt**. Cover with foil and cook on top rack until rice is nearly tender and liquid is almost absorbed, 10 minutes.



### 4. Broil & serve

Switch oven to broil.

Remove foil, stir **rice**, **chicken**, and **broccoli** to combine, and top with **cheese**. Broil on top rack until browned in spots, 1–2 minutes (watch closely as broilers vary). Top with **fried onions**. Enjoy!



### 2. Prep chicken & broccoli

Meanwhile, cut **broccoli** into 1-inch florets, if necessary.

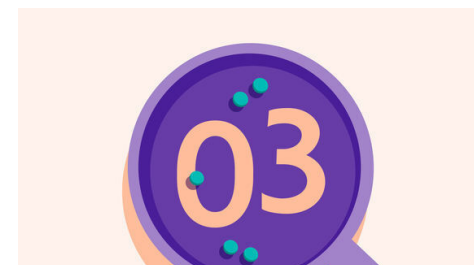
Pat **chicken** dry and cut into 1-inch pieces, if necessary. In a bowl, toss chicken with **2 tablespoons oil** and **ranch seasoning**.

Add **broccoli** and **1 tablespoon oil**, and toss to coat. Season lightly with **salt** and **pepper**.



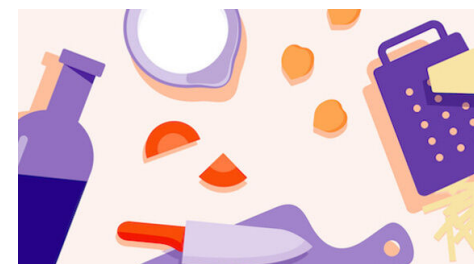
### 5. Tray bake take two!

The foil tray that makes this tray bake so easy is reusable! Wash with dish soap and water, then dry thoroughly. Next time you're ready for a tray bake, spray the tray with nonstick cooking spray for even easier clean-up.



### 3. Add chicken & broccoli

Remove **rice** from oven after 10 minutes. Carefully pull back foil, and stir in **cream cheese**. Top with **chicken and broccoli**. Re-cover with foil and cook until rice is cooked, liquid is absorbed, chicken is cooked through, and broccoli is crisp-tender, about 10 minutes more.



### 6. Check us out!

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