

DINNERLY

Lemongrass Chicken with Thai-Style

Zucchini Salad & Jasmine Rice



30-40min



2 Servings

WHAT WE SEND

- 10 oz pkg boneless, skinless chicken breast
- 6 oz grape tomatoes
- 1 zucchini
- 5 oz jasmine rice
- ¼ oz Thai lemongrass spice^{1,6,11}
- 2 (½ oz) fish sauce⁴
- 1 lime

WHAT YOU NEED

- kosher salt
- neutral oil
- sugar
- garlic
- distilled white vinegar (or apple cider vinegar) if necessary

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

Wheat (1), Fish (4), Soy (6), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Cook rice

In a small saucepan, combine rice and 1¼ cups water; bring to a boil over high heat. Cover and cook over low heat until rice is tender and water is absorbed, 17–20 minutes. Keep covered off heat until ready to serve.



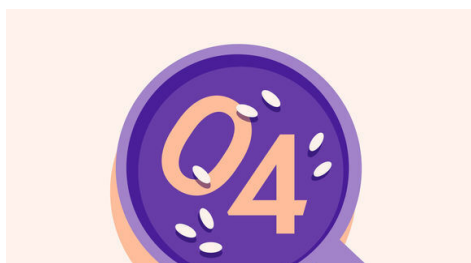
2. Prep vegetables

Scrub zucchini; cut into thin matchsticks. Cut tomatoes in half. In a fine mesh strainer set over a bowl, toss zucchini and tomatoes with ½ teaspoon salt. Set aside for 15 minutes.



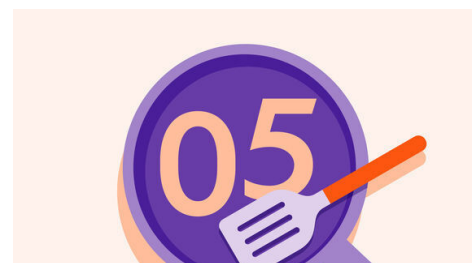
3. Marinate chicken

Finely chop 2 large garlic cloves. In a medium bowl, stir together lemongrass spice, half each fish sauce and garlic, 2 tablespoons sugar, and 1 tablespoon oil. Pat chicken dry; pound to a ¼-inch thickness. Add chicken to marinade and mix until evenly coated. Marinate for 15 minutes or proceed with recipe.



4. Make dressing

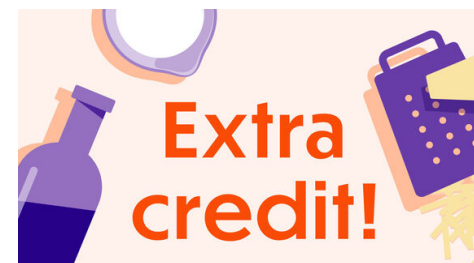
Into a small bowl, squeeze 2 tablespoons lime juice (if not enough, fill out remainder with vinegar). Stir in remaining fish sauce, garlic, and 2 tablespoons sugar. Set aside.



5. Cook chicken & serve

In a medium nonstick skillet, heat ½ tablespoon oil over medium-high heat. Add chicken and cook, pressing down occasionally with the back of a spatula to ensure even browning, until well browned and cooked through, 2–3 minutes per side.

Discard liquid from zucchini and tomatoes; in used bowl, toss with dressing. Serve chicken with salad and rice. Enjoy!



6.

Extra credit!