

DINNERLY



Paprika-Rubbed Chicken Breast with Cranberry-Almond Pilaf & Green Beans



30min



2 Servings

This dish is simple AND fancy at the same time. Not possible, you say? The proof is on this plate of pan-roasted chicken breast, green beans, and pilaf-style rice. Pilaf-style—what's that, your DJ name? No—pilaf is fancy for rice that also has delicious other stuff in it. In this case, dried cranberries and toasted almonds. It's sweet and savory and fully brings the sweater weather vibes to the table. We've got you covered! **287**

WHAT WE SEND

- 5 oz jasmine rice
- 1 oz dried cranberries
- ½ lb green beans
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz paprika
- 1 oz sliced almonds²

WHAT YOU NEED

- butter¹
- kosher salt & ground pepper
- olive oil
- apple cider vinegar (or red wine vinegar)

TOOLS

- small saucepan
- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 750kcal, Fat 28g, Carbs 84g, Protein 43g



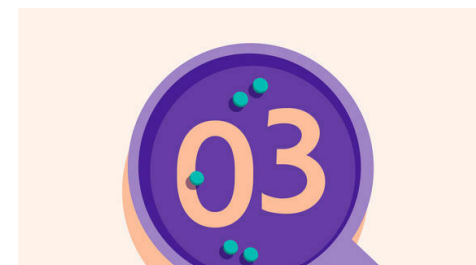
1. Cook rice

Melt **1 tablespoon butter** in a small saucepan over medium-high heat. Add **rice** and **dried cranberries**; cook, stirring, until lightly toasted, 1-2 minutes. Add **1¼ cups water** and **½ teaspoon 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 and cover to keep warm.



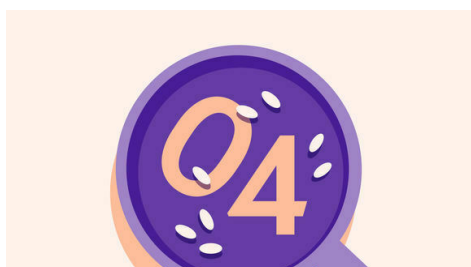
2. Prep beans & chicken

Meanwhile, trim **green beans**, then cut or snap in half. On a rimmed baking sheet, toss green beans with **1 teaspoon oil** and season with **a pinch each of salt and pepper**. Set aside until step 5. Pat **chicken** dry, then season all over with **a pinch each of salt and pepper** and **1½ teaspoons paprika**.



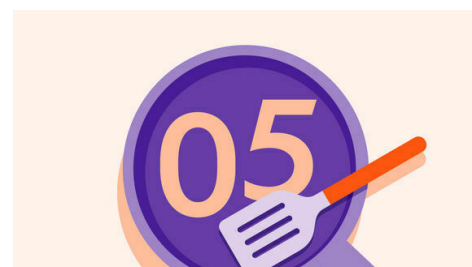
3. Toast almonds

Preheat broiler with a rack in the upper third. Melt **1 tablespoon butter** in a medium skillet over medium-high heat. Add **almonds** and cook, stirring, until toasted and fragrant, 3-5 minutes (watch closely). Transfer to a bowl and wipe out skillet.



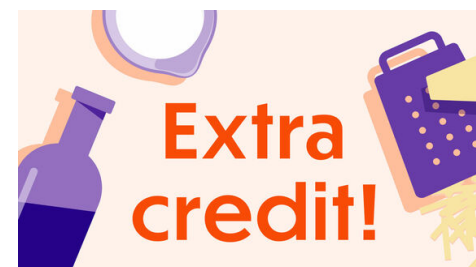
4. CHICKEN VARIATION

Heat **2 teaspoons oil** in same skillet over medium-high. Add **chicken** and cook until well browned and cooked through, 3-5 minutes per side. Transfer chicken to a plate. Add **¼ cup water**, **1 tablespoon butter** and **½ teaspoon vinegar** to skillet. Bring to a simmer and cook, scraping up any browned bits, until slightly thickened, 1-2 minute. Season to taste with **salt** and **pepper**.



5. Broil green beans & serve

Broil **green beans** on upper oven rack until crisp-tender and browned in spots, 5-7 minutes (watch closely as broilers vary). Stir **toasted almonds** into **rice**. Serve **chicken** alongside **green beans** and **rice pilaf** with **pan sauce** spooned over top. Enjoy!



6. Picky-eater proof it!

Is someone a cranberry hater? Kids not wild for almonds? You can leave them out! This is your Dinnerly party and we fully support you making it however you like. Leave out the cranberries and almonds or sub in a little extra something. Whatever your stomach desires.