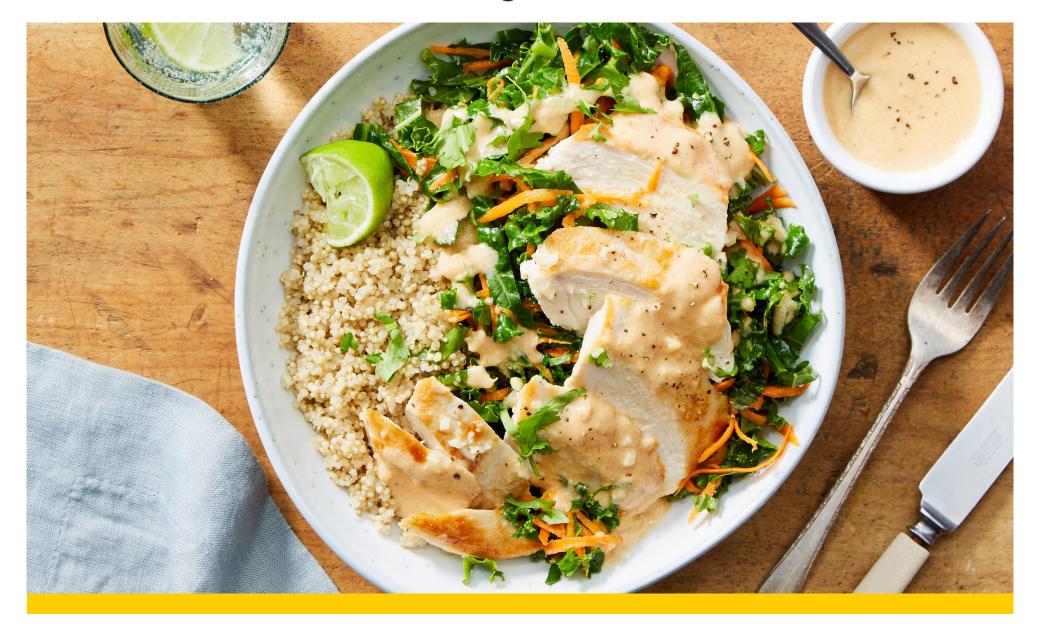
MARLEY SPOON



Chicken Buddha Bowl with Cauliflower Rice

& Spicy Peanut Sauce

🔊 30-40min 🔌 2 Servings

Buddha bowls are one of our dinner go-to's with a general formula of grains, proteins, and vegetables. While there are no rules for these free-spirited bowls, we love picking ingredients that add layers of flavor and texture. This proteinpacked version features cauliflower rice, kale, grated carrots, fresh cilantro, and tender pan-roasted chicken breast covered in a spicy peanut sauce.

What we send

- 1 lime
- garlic
- 1 bunch curly kale
- 1 carrot
- ¼ oz fresh cilantro
- ¾ oz coconut milk powder 7,15
- 12 oz pkg boneless, skinless chicken breasts
- 1.15 oz peanut butter ⁵
- 1 pkt Sriracha 17
- 12 oz cauliflower rice

What you need

- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or white wine vinegar)
- sugar

Tools

- box grater
- medium skillet
- microwave

Allergens

Peanuts (5), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 40g, Carbs 28g, Protein 50g



1. Prep ingredients

Squeeze **1 tablespoon lime juice** into a small bowl; cut remaining lime into wedges. Finely chop **1 teaspoon garlic**. Remove stems from **half of the kale**; roll leaves together and thinly slice crosswise (save rest for own use). Coarsely grate **carrot**. Coarsely chop **cilantro leaves and stems**. In a second small bowl, whisk to combine **coconut milk powder** and **34 cup hot tap water**.



2. Season carrot-kale slaw

In a medium bowl, combine **2** tablespoons oil, **2** teaspoons vinegar, and ½ teaspoon sugar, whisking until sugar dissolves. Season with **salt** and pepper. Add **sliced kale, carrots**, and half of the cilantro. Gently squeeze kale with your hands until it wilts slightly. Season to taste with **salt** and **pepper**.



3. Cook chicken

In a second medium bowl, combine half of the garlic and 2 teaspoons each of lime juice and oil. Season with salt and pepper. Heat 1 tablespoon oil in a medium skillet over medium-high. Pat chicken dry; season with salt and pepper. Add chicken and cook until browned and cooked through, 3-4 minutes per side. Transfer to bowl with lime-garlic marinade.



4. Make peanut sauce

Heat **1 tablespoon oil** in same skillet over medium. Add **remaining garlic**; cook, stirring, until fragrant, about 30 seconds. Add **coconut milk, peanut butter**, and **2 teaspoons sugar**. Cook, stirring occasionally, until sauce is the thickness of heavy cream, 2-3 minutes. Off heat, stir in **Sriracha** and **remaining lime juice**. Season to taste with **salt** and **pepper**.

THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

5. Cook cauliflower rice

Add **cauliflower rice** to a medium bowl. Cover and microwave until just tender, stirring halfway through, 4–5 minutes. Season to taste with **salt** and **pepper**. Keep covered until ready to serve.

Alternatively, heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **cauliflower rice** and cook, stirring, until crisp-tender, about 5 minutes. Season to taste.



6. Finish & serve

Fluff **cauliflower rice** with a fork, then spoon into bowls. Serve topped with **chicken and garlic-lime marinade** and **kale-carrot slaw**. Drizzle **peanut sauce** over top and garnish with **remaining cilantro**. Enjoy!