

DINNERLY



Chicken Souvlaki Platter & Cauliflower Rice

with Chopped Salad



20-30min



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 cauliflower rice. We've got you covered!

WHAT WE SEND

- 12 oz cauliflower 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 nonstick 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 510kcal, Fat 33g, Carbs 18g, Protein 39g



1. CAULI RICE VARIATION

Finely chop **1 teaspoon garlic**. Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **½ teaspoon garlic**; cook, about 30 seconds. Add **cauliflower rice** and cook, stirring, until crisp-tender, about 5 minutes. Season with **salt** and **pepper**. Transfer to a bowl; cover and set aside. Wipe out skillet.



2. Prep cucumber & tomato

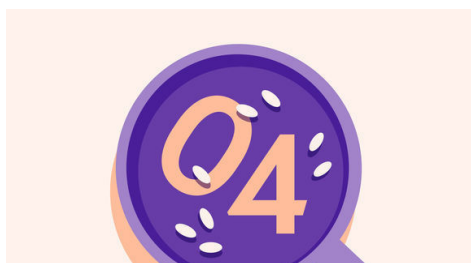
Trim ends from **cucumber** and cut into ½-inch pieces (peel, if desired).

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



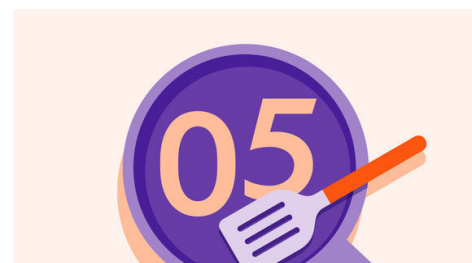
3. Make salad & garlic sauce

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 **remaining 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 reserved 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

Transfer **cauliflower rice** 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!