

# DINNERLY



## Lemongrass Chicken

with Thai-Style Zucchini Salad & Jasmine Rice



30-40min



2 Servings

The Dinnerly flavor train doesn't go to Thailand, but it does conveniently come to you. We've got you covered!

## WHAT WE SEND

- 5 oz jasmine rice
- 1 zucchini
- 1 pkg grape tomatoes
- ¼ oz Thai lemongrass spice<sup>2,3,4</sup>
- 2 (½ oz) fish sauce<sup>1</sup>
- 10 oz pkg boneless, skinless chicken breast
- 1 lime

## WHAT YOU NEED

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

## TOOLS

- small saucepan
- fine-mesh sieve
- meat mallet (or heavy skillet)
- medium nonstick skillet

## ALLERGENS

Fish (1), Wheat (2), Sesame (3), Soy (4).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 650kcal, Fat 25g, Carbs 98g, Protein 40g



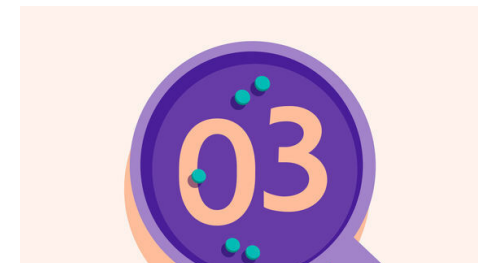
### 1. Cook rice

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 sieve set over a bowl, toss zucchini and tomatoes with ½ **teaspoon salt**. Set aside for 15 minutes.



### 3. Marinate chicken

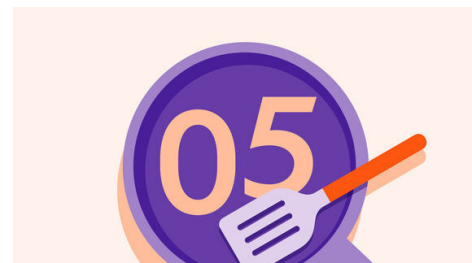
Finely chop **2 large garlic cloves**. In a medium bowl, stir together **lemongrass spice**, **half each of the fish sauce and garlic**, **2 tablespoons sugar**, and **1 tablespoon oil**.

Pat **chicken** dry; pound to an even ¼-inch thickness. Add chicken to **marinade** and mix until evenly coated. Marinate for 15 minutes, if desired.



### 4. Make dressing

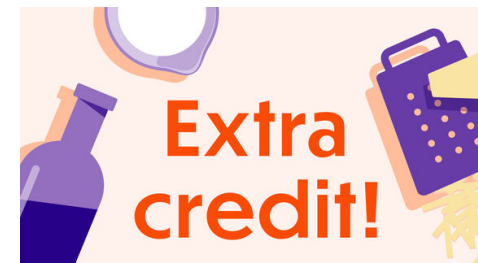
Into a small bowl, squeeze **2 tablespoons lime juice** (if not enough, fill out remainder with vinegar). Stir in **remaining fish sauce and garlic** and **2 tablespoons sugar**. Set aside.



### 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** before adding **dressing** to bowl; toss to coat. Serve **chicken** with **salad** and **rice**. Enjoy!



### 6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.