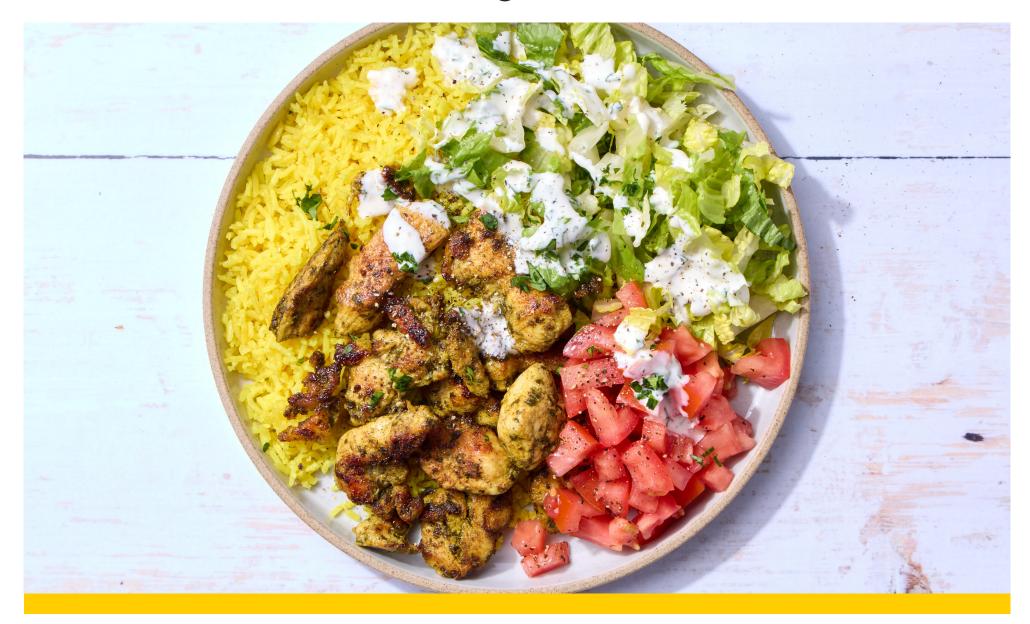
# MARLEY SPOON



## **Halal Cart-Style Chicken & Rice**

with Lettuce, Tomatoes & Creamy White Sauce





Waiting in line at a halal cart is a rite of passage for any New Yorker. Now you can get this NYC street food favorite delivered to your door! Garlic and turmeric infused rice creates a fluffy bed for gyro-spiced chicken breast strips, while lettuce and tomatoes add a cooling crunch. But the real star of the show is a creamy white sauce of mayonnaise, sour cream, and parsley. Drizzle it to your heart's content and dig in!

### What we send

- qarlic
- ¼ oz turmeric
- 5 oz basmati rice.
- 1 romaine heart
- 1 plum tomato
- 1/4 oz fresh parsley
- 2 oz mayonnaise <sup>1,3</sup>
- 2 (1 oz) sour cream <sup>2</sup>
- 10 oz pkg chicken breast strips
- ¼ oz gyro spice

## What you need

- unsalted butter<sup>2</sup>
- kosher salt & ground pepper
- distilled white vinegar (or white wine vinegar)
- sugar
- · olive oil

#### **Tools**

- small saucepan
- microplane or grater
- medium nonstick skillet

#### **Allergens**

Egg (1), Milk (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 860kcal, Fat 45g, Carbs 68g, Protein 42q



## 1. Cook rice

Finely chop 1 medium clove garlic. In a small saucepan over medium heat, melt 1 tablespoon butter. Add garlic and ½ teaspoon turmeric; cook, stirring occasionally, until fragrant, about 1 minute. Add **rice** and cook, stirring occasionally, until lightly toasted, 3-4 minutes. Stir in 11/4 cups water and 1/2 teaspoon salt; bring to a boil over high heat.



## 2. Prep ingredients

Cover saucepan; cook rice over low heat until liquid is mostly absorbed, about 17 minutes. Keep covered off heat until ready to serve.

Meanwhile, halve lettuce lengthwise. Thinly slice 1 half crosswise, discarding stem end (save rest for own use). Cut tomato into ¼-inch pieces. Pick parsley **leaves** from stems and finely chop; discard stems. Finely grate 1/2 teaspoon garlic.



## 3. Make white sauce

In a small bowl, stir together mayonnaise, sour cream, garlic, half of the parsley, 1 tablespoon vinegar, and 1 teaspoon sugar. Season to taste with salt and pepper.



## 4. Cook chicken

Pat **chicken** dry. In a medium bowl, toss with gyro spice and 1 tablespoon oil; season with salt and pepper.

Heat ½ tablespoon oil in a medium nonstick skillet over medium-high. Add chicken in a single layer and cook, without stirring, until browned on the bottom, about 3 minutes. Stir and continue cooking until cooked through, about 2 minutes more.



#### 5. Serve

Fluff rice with a fork. Season tomatoes to taste with salt and pepper.

Serve **chicken** and **rice** topped with lettuce, tomatoes, white sauce, and remaining parsley. Serve with your favorite hot sauce, if desired. Enjoy!



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