

# DINNERLY



## Grilled Chimichurri Chicken & Veggies with Quinoa Pilaf & Herb Cream Sauce



30-40min



2 Servings

We'll take any reason to slather our food in herby chimichurri sauce, especially if we get to break out the grill! Marinated chicken and lightly charred onions and peppers sit on top of a fluffy quinoa pilaf studded with pumpkin seeds and lime zest. Then for the star of the show, we turn the leftover chimichurri into a creamy sauce you'll want to pour on everything you eat. We've got you covered!



### WHAT WE SEND

- 3 oz white quinoa
- 1 red onion
- 1 bell pepper
- 10 oz pkg boneless, skinless chicken breast
- 2 (2 oz) chimichurri sauce
- 1 lime
- 2 oz mayonnaise <sup>1,2</sup>
- 1 oz pumpkin seeds

### WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- sugar

### TOOLS

- grill or grill pan
- small saucepan
- microplane or grater

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 970kcal, Fat 69g, Carbs 48g, Protein 46g



#### 1. Cook quinoa

Preheat a grill or grill pan to high. Finely chop **1 teaspoon garlic**.

Heat **1 tablespoon oil** in a small saucepan over medium. Add garlic; cook until fragrant, 30 seconds. Add **quinoa, ¾ cup water, and a pinch of salt**; bring to a boil, then reduce heat to low and cover. Cook until water is absorbed and quinoa is tender, about 15 minutes. Set aside, covered, until step 6.



#### 4. Make creamy herb sauce

Meanwhile, finely grate **½ teaspoon lime zest**.

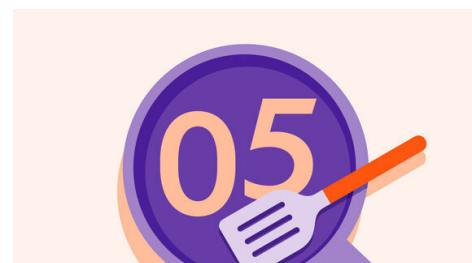
Separately squeeze **1 tablespoon lime juice** into a small bowl. Add **¼ teaspoon sugar**, stirring to dissolve. Stir in **mayonnaise and 2 tablespoons chimichurri**. Season to taste with **salt and pepper**.



#### 2. Prep veggies & chicken

Cut **onion** crosswise into ½-inch thick rounds. Halve **pepper**, discard stem and seeds, then cut into 2-inch wide strips. Toss veggies in a medium bowl with **1 tablespoon oil**; season with **salt and pepper**.

In a second medium bowl, combine **chicken, 3 tablespoons chimichurri**, and a **pinch each of salt and pepper**; turn to coat.



#### 5. Finish quinoa & serve

Fluff **quinoa** with a fork, then stir in **pumpkin seeds and lime zest**. Season to taste with **salt and pepper**.

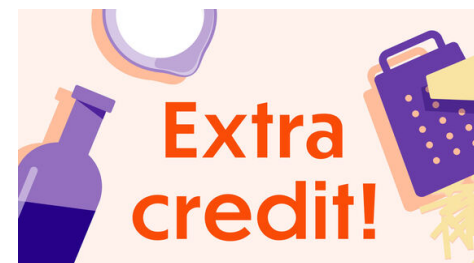
Serve **chimichurri chicken, peppers, and onions** over **quinoa** with **some of the creamy herb sauce** and **remaining chimichurri** over top. Serve **remaining creamy herb sauce** alongside. Enjoy!



#### 3. Grill veggies & chicken

Reduce grill heat to medium-high. Add **onions and peppers**, in batches if necessary. Cover and cook, turning occasionally, until tender and lightly charred, about 5 minutes. Transfer to a plate.

Add **chicken** to grill and cook until lightly charred and cooked through, 3–4 minutes per side. Transfer to a plate and cover to keep warm.



#### 6. Check us out!

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