

# DINNERLY



## Cilantro-Lime Grilled Chicken with Bell Pepper Rice Pilaf



20-30min



2 Servings

Limes are kind of magical. They give us margaritas. And also limeade. And also (Key) Lime Pie. Since it can so clearly hold it's own, it's really no surprise that this humble citrus is a flavor powerhouse that can also amp the likes of chicken breast in no time. With a little help from a close bud, cilantro, this grilled chicken and rice pilaf is sure to liven up any weeknight table. We've got you covered!

### WHAT WE SEND

- 1 bell pepper
- garlic (use 2 large cloves)
- 5 oz jasmine rice
- ¼ oz fresh cilantro
- 2 limes
- ½ lb pkg boneless, skinless chicken breasts
- 1 pkt sour cream <sup>7</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

### TOOLS

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

### ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 630kcal, Fat 28g, Carbs 60g, Proteins 31g



#### 1. Prep & cook peppers

Halve **pepper**, remove stem and seeds, then thinly slice crosswise. Heat **2 teaspoons oil** in a small saucepan. Add **sliced peppers** and season with **salt**. Cook, stirring, until fragrant, 1–2 minutes. Add **⅓ cup water**, cover, and cook until water is evaporated and peppers are slightly softened, 3–4 minutes. Transfer to a bowl, cover, and set aside. Rinse and dry saucepan.



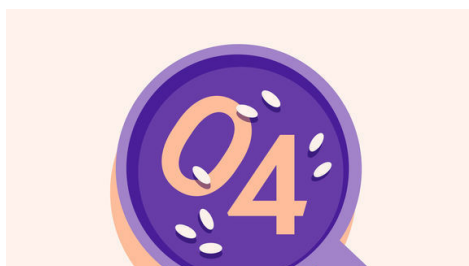
#### 2. Cook rice

Finely chop **1 ½ teaspoons garlic**. Heat **2 teaspoons oil** in same saucepan over medium-high. Add **rice** and **1 teaspoon of the chopped garlic**. Cook, stirring, until garlic is fragrant and rice is lightly toasted, about 1 minute. Add **1¼ cups water** and **¾ teaspoon salt**; bring to a boil. Cover, reduce heat to low, and cook until water is absorbed, about 17 minutes.



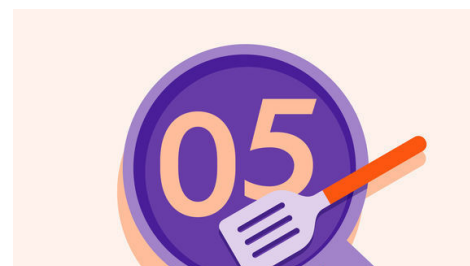
#### 3. Prep marinade

Finely chop **cilantro stems and leaves** together. Finely grate **1 teaspoon lime zest**, then squeeze **2 tablespoons juice** into a small bowl, keeping them separate. Cut any remaining lime into wedges. In a medium bowl, whisk **lime zest**, **1 tablespoon of the lime juice**, **2 tablespoons oil**, **remaining chopped garlic**, and **half of the cilantro**; season with **salt** and **pepper**.



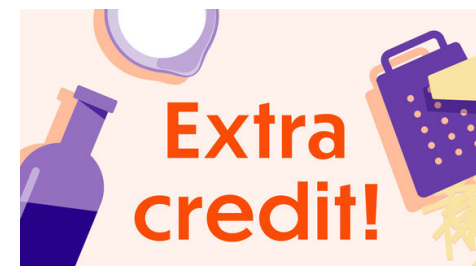
#### 4. Marinate chicken

Reserve **1 tablespoon of the marinade** in a small bowl for serving. Pat **chicken** dry and pound to an even ½-inch thickness, id desired. Add chicken to medium bowl with **remaining marinade**. In a small bowl, slightly thin **sour cream** with **remaining lime juice**; season to taste with **salt**.



#### 5. Cook chicken & serve

Heat a grill or grill pan to high until very hot. Cook **chicken** until lightly charred and cooked through, about 3 minutes per side. Fluff **rice** with a fork, stir in **peppers** and spoon onto plates. Top with **chicken**, **reserved marinade**, **a drizzle of crema**, **remaining cilantro**, and **any lime wedges**. Enjoy!



#### 6. No grill, no problem!

If you don't have a grill or grill pan, feel free to cook the chicken in a medium skillet over medium-high.