

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
- 5 oz jasmine rice
- ¼ oz fresh cilantro
- 2 limes
- ½ lb pkg boneless, skinless chicken breasts
- 1 pkt sour cream ⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

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 650kcal, Fat 29g, Carbs 64g, Proteins 33g



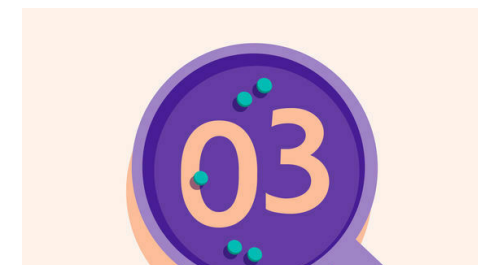
1. Prep & cook peppers

Halve **pepper**, remove stem and seeds, and 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.



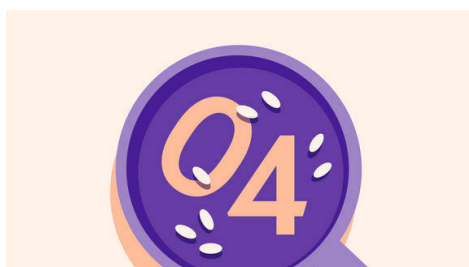
2. Cook rice

Finely chop **1½ 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.



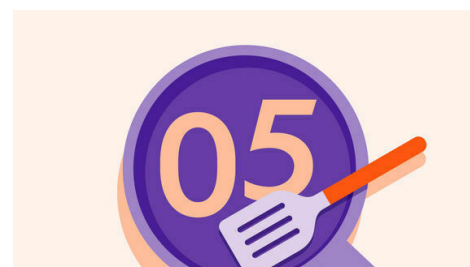
3. Prep marinade

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



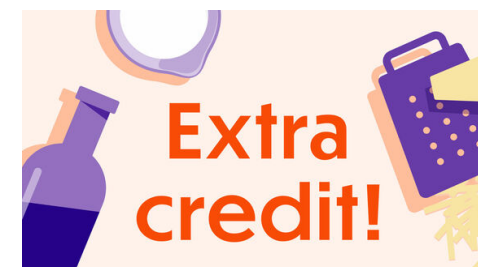
4. Marinate chicken

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



5. Grill chicken & serve

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



6. No grill, no problem!

Use a skillet! Heat 1 tablespoon oil in a medium skillet over medium-high heat. Add chicken and cook until chicken is browned and cooked through, 3–4 minutes per side.