

DINNERLY



Ranch Chicken & Rice Casserole:

Double the Servings. Same Price.



40min



2 Servings

Pop Quiz Time! Which meal kit loves you so much that it gives you TWICE the amount of food, for the SAME price? We'll give you a hint: rhymes with Zinnerly. It CASSEROLES right off the tongue! We've got you covered! (2-person plan makes 4 servings; 4-person plan makes 8 servings.)

WHAT WE SEND

- garlic
- 1 bunch scallions
- 10 oz pkg cubed chicken thighs
- 10 oz jasmine rice
- ¼ oz ranch seasoning ⁷
- 1 pkt turkey broth concentrate
- 2 pkts cream cheese ⁷

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- 1 cup milk ⁷

TOOLS

- medium Dutch oven or ovenproof pot with lid

ALLERGENS

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

NUTRITION PER SERVING

Calories 500kcal, Fat 17g, Carbs 64g, Proteins 22g



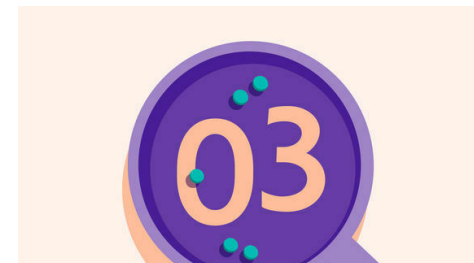
1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Finely chop **2 teaspoons garlic**. Trim ends from **scallions**, then thinly slice.



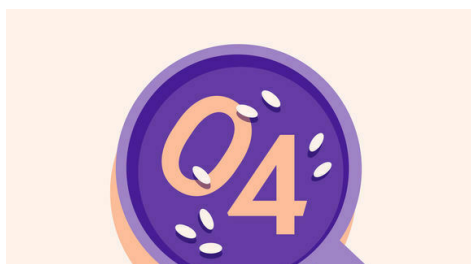
2. Cook & season chicken

Heat **2 tablespoons oil** in a medium Dutch oven or ovenproof pot with a lid over medium-high. Add **chicken** in a nearly even layer; season with **salt** and **pepper**. Cook chicken, without stirring, until deeply browned on the bottom, 5–7 minutes. Stir chicken and continue to cook until cooked through, about 3 minutes. Transfer to a bowl, add **all of the ranch seasoning**, and toss to coat.



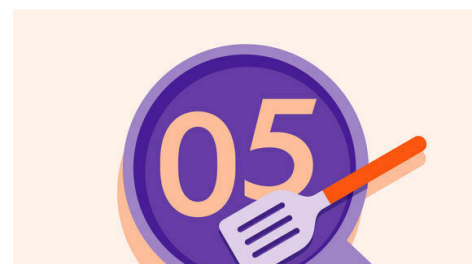
3. Toast rice

Heat ½ **tablespoon oil** in same pot over medium-high. Add **rice**, **chopped garlic**, and **¾ of the scallions**. Cook, stirring, until rice is lightly toasted, about 2 minutes.



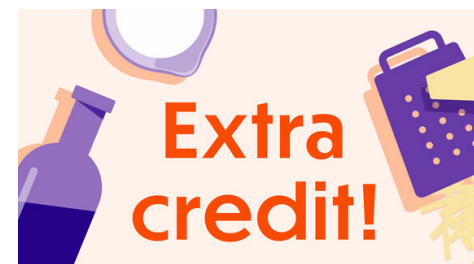
4. Assemble casserole

Stir **turkey broth concentrate**, **all of the cream cheese**, **2½ cups water**, **1 cup milk**, and **1 teaspoon salt** into pot with **rice**; bring to a boil. Cook over medium-high heat, stirring up any browned bits from the bottom of the pot, until cream cheese is melted, about 2 minutes.



5. Bake & serve

Spread **chicken and seasoning** over **rice** in pot and cover. Bake **casserole** on center oven rack until liquid is absorbed and **rice** is tender, about 17 minutes. Fluff **rice** with a fork. Season to taste with **salt** and **pepper**. Serve **ranch chicken and rice casserole** topped with **remaining scallions**. Enjoy!



6. Swap your pot!

If you don't have an ovenproof pot or a pot big enough for all that rice (it's a lot!), you can move everything at the end of step 4 to a large baking dish (2½–3 qt) and proceed with step 5.