

# DINNERLY



## One-Pot Greek Chicken & Rice with Spinach



30-40min



2 Servings

This chicken and rice is so good, you'll want to smash plates like you're at a Greek wedding. (But, um, you probably shouldn't do that in your house.) The real star of this dish is the lemony dressing, which adds a bright pop of flavor. We've got you covered!

### WHAT WE SEND

- ½ lb pkg boneless, skinless chicken breasts
- 1 lemon
- ¼ oz pkt dried oregano
- garlic
- 1 bunch scallions
- 5 oz jasmine rice
- 3 oz bag baby spinach

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

### TOOLS

- microplane or grater
- medium heavy skillet (preferably cast-iron)

### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 650kcal, Fat 31g, Carbs 64g, Proteins 29g



#### 1. Prep & marinate chicken

Cut **chicken** into 1-inch pieces. Finely grate ½ **teaspoon lemon zest** into a large bowl, then squeeze **2 teaspoons lemon juice** into a small bowl.

In the large bowl with **zest**, combine **chicken**, ¾ **teaspoon oregano**, and **a pinch each of salt and pepper**; toss to combine. Set chicken aside to marinate.



#### 2. Brown chicken

While **chicken** marinates, peel and finely chop **2 teaspoons garlic**. Trim ends from **scallions**, then thinly slice on an angle.

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add chicken and cook, stirring occasionally, until browned in spots, 4–6 minutes. Transfer chicken to a bowl; wipe out skillet.



#### 3. Toast rice

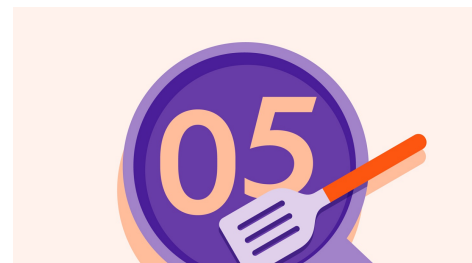
Add **1 tablespoon oil** to same skillet over medium-high. Add **rice**, **chopped garlic**, and **half of the scallions**; cook, stirring, until rice is toasted and garlic is fragrant, about 3 minutes.



#### 4. Cook chicken & rice

To same skillet, add **chicken and any resting juices**, 1¼ **cups water**, and ½ **teaspoon salt**. Bring to a boil, scraping up any browned bits from bottom of skillet.

Reduce heat to a simmer and cover. Cook until liquid is absorbed and **rice** is tender, about 17 minutes. Remove from heat; stir in **spinach** and **a pinch of salt**. Cover and set aside to allow spinach to wilt, about 3 minutes.



#### 5. Finish & serve

Whisk **remaining scallions (about 2 tablespoons)** and **2 tablespoons oil** into bowl with **lemon juice**; season to taste with **salt and pepper**. Fluff **rice** with a fork.

Serve **Greek chicken and rice** drizzled with **lemon-scallion dressing**. Enjoy!



#### 6. Take it to the next level

Get yourself to the Greek! Add a dollop of plain Greek yogurt or some crumbled feta to each serving for a cool, creamy finish.