

DINNERLY

Grilled Cilantro-Lime Chicken Bowl

with Salsa & Guacamole



25min



2 Servings

WHAT WE SEND

- 10 oz boneless, skinless chicken breast
- 5 oz jasmine rice
- ¼ oz fresh cilantro
- ground cumin
- 2 (2 oz) pkts guacamole
- 4 oz salsa

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or red wine vinegar)

TOOLS

- grill, grill pan, or skillet
- saucepan

ALLERGENS

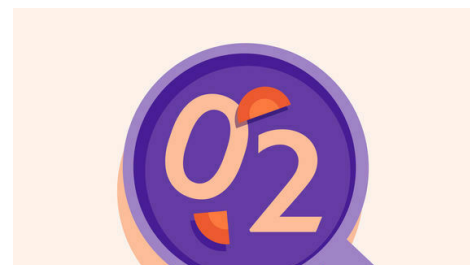
May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING



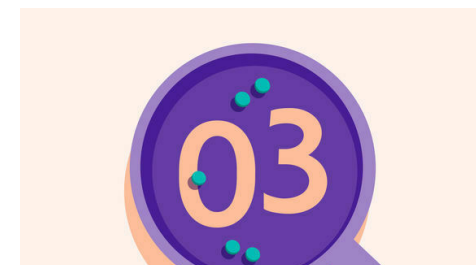
1. Cook rice

In a small saucepan, combine rice, 1¼ cup water, and ½ teaspoon salt. Bring to a boil. Cover and cook over low until rice is tender and water has absorbed, about 17 minutes. Remove from heat and keep warm.



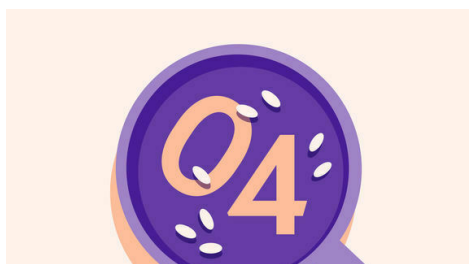
2. Prep ingredients

Coarsely chop cilantro. In a large bowl, whisk 1 tablespoon vinegar, 1 teaspoon cumin, and 2 tablespoons oil; season to taste with salt and pepper. Pat chicken dry and season all over with salt and pepper.



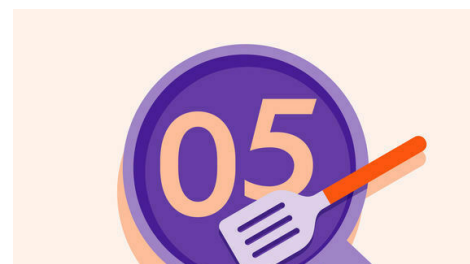
3. Grill chicken

Heat grill or grill pan heat over medium-high and lightly oil. (If using skillet, heat 2 teaspoons oil in a medium skillet over medium-high.) Add chicken to grill, grill pan, or skillet and cook, turning occasionally, until lightly charred and cooked through, about 8 minutes.



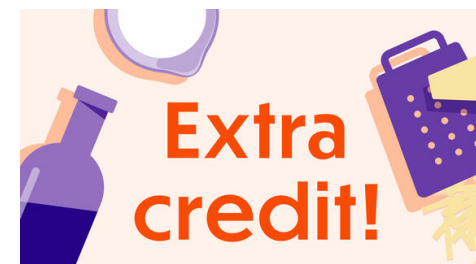
4. Post marinade chicken

Transfer grilled chicken to bowl with dressing and turn to coat. Cover and allow chicken to soak up the dressing while you season the rice. Fluff rice with a fork and stir in half of the chopped cilantro; season to taste with salt and pepper.



5. Assemble bowls & serve

Remove chicken from post marinade and slice. Divide rice between bowls and top with sliced chicken. Drizzle dressing all over and top with salsa and guacamole. Sprinkle remaining cilantro over top. Enjoy!



6. TK

TK