



## NYC Halal Cart-Style Plant-Based Chicken

with Golden Rice & Creamy Garlic Sauce



30-40min



2 Servings

Halal carts line the sidewalks in NYC. The aroma fills the air and draws you in—it's nearly impossible to pass one without getting a plate of carby, meaty goodness. We created a lightened-up vegetarian version that packs that Big Apple flavor. Here, we top golden turmeric rice with roasted baharat-spiced cauliflower, crisp lettuce, tomatoes, and feta. Drizzle the tangy, creamy and garlicky white sauce all over and dive in.



## What we send

- 5 oz jasmine rice
- ¼ oz turmeric
- 1 head cauliflower
- ¼ oz baharat spice blend <sup>11</sup>
- 1 plum tomato
- 1 romaine heart
- 2 (1 oz) sour cream <sup>7</sup>
- 1 oz Buffalo sauce
- garlic
- 2 oz feta <sup>7</sup>
- 8 oz pkg plant-based chicken <sup>6</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- sugar
- red wine vinegar (or apple cider vinegar) <sup>17</sup>

## Tools

- small saucepan
- rimmed baking sheet

## Allergens

Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 860kcal, Fat 51g, Carbs 86g, Protein 19g



### 1. Make golden rice

Preheat oven to 450°F with a rack in the upper third. Finely chop **2 large garlic cloves**. Heat **1½ teaspoons oil** in a small saucepan over medium-high. Add **rice, half of the chopped garlic** and **¼ teaspoon turmeric**; cook, stirring, 2-3 minutes. Add **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover; cook over low until liquid is absorbed, about 17 minutes. Keep covered.



### 4. Make garlic sauce

In a small bowl, stir to combine **all of the sour cream, remaining chopped garlic, and 1-2 tablespoons water** (to reach desired consistency). Season garlic sauce to taste with **salt and pepper**; set aside until ready to serve.



### 2. Roast cauliflower

Trim stem ends from **cauliflower**, then cut crowns into 2-inch florets. Toss on a rimmed baking sheet with **baharat spice blend** and **¼ cup oil**; season with **salt and pepper**. Roast on upper oven rack until tender and charred in spots, about 30 minutes.



### 5. Dress salad

In a large bowl, stir to combine **1 teaspoon vinegar** and **2 teaspoons oil**; season with **salt and pepper**. Add **lettuce** and toss to combine.



### 3. Prep tomato & lettuce

Core **tomato**, then cut into 1-inch pieces. In a small bowl, toss tomatoes with **1 teaspoon oil** and **¼ teaspoon sugar**; season to taste with **salt and pepper**. Set tomatoes aside to marinate until ready to serve. Halve **lettuce** lengthwise, then slice crosswise into thin ribbons; discard stem end.



### 6. Assemble & serve

Fluff **golden rice** with a fork. Serve **golden rice** in bowls topped with **cauliflower, some of the salad, and marinated tomatoes**. Crumble **feta** in large pieces over and drizzle with **garlic sauce, and buffalo sauce, if desired**. Serve **remaining salad** alongside. Enjoy!