

DINNERLY



FAST

NO ADDED GLUTEN

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

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WHAT WE SEND

- green bell pepper
- boneless, skinless chicken breasts
- fresh cilantro
- jasmine rice
- garlic
- lime

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- small saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 700.0kcal, Fat 29.0g, Proteins 41.0g, Carbs 65.0g



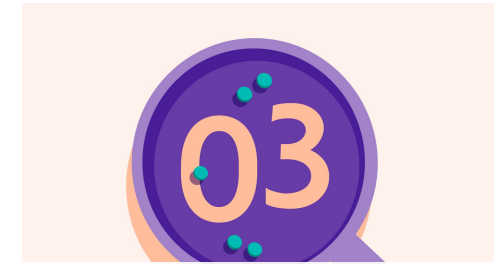
1. Prep & cook peppers

Halve, core, and seed **pepper**, then thinly slice crosswise (save rest). Heat **2 teaspoons oil** in a small saucepan. Add sliced peppers and **1 teaspoon salt**. Cook until fragrant, 1–2 minutes. Add **1/3 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

Peel and finely chop **1 1/2 teaspoons garlic**. Heat **2 teaspoons oil** in same saucepan over medium-high. Add **rice** and **1 teaspoon garlic**. Cook until fragrant and rice is lightly toasted, about 1 minute. Add **1 1/4 cups water** and **3/4 teaspoon salt**; bring to a boil. Cover, reduce heat to low, and cook until water is absorbed, about 17 minutes.



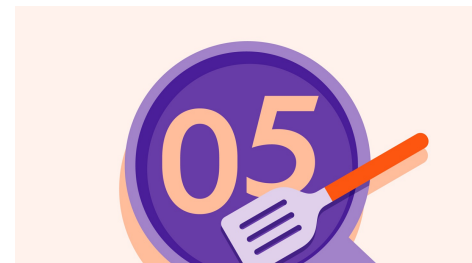
3. Prep marinade

Finely chop **cilantro stems and leaves**. Finely grate **1 teaspoon lime zest**, then squeeze **2 tablespoons juice**, keeping them separate. Cut **any remaining lime** into wedges. In a medium bowl, whisk lime zest, 1 tablespoon lime juice, **2 tablespoons oil**, **remaining garlic**, **half of the cilantro**, **1/2 teaspoon salt**, and **a few grinds pepper**.



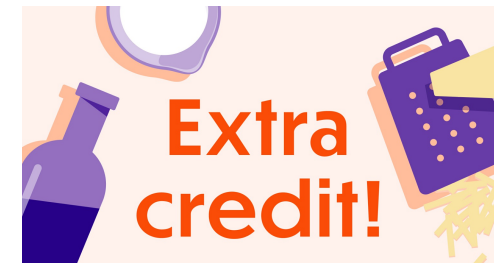
4. Marinate chicken

Reserve **1 tablespoon marinade** in a small bowl for serving. Pat **chicken** dry and add to medium bowl with **remaining marinade**. In a small bowl, slightly thin **sour cream** with **remaining lime juice**; season to taste with **salt**.



5. Cook chicken & serve

Heat a grill or grill pan over high until very hot. Cook **chicken** until lightly charred and cooked through, about 3 minutes per side. Fluff **rice** with a fork, stir in **peppers** and divide between plates. Top with **chicken**, **reserved marinade**, **a drizzle of crema**, **remaining cilantro**, and **lime wedges**. Enjoy!



6. No grill, no problem!

If you don't have a grill or grill pan, feel free to cook the chicken in a medium skillet over medium-high.