

# DINNERLY



**FAST**

**NO ADDED GLUTEN**

## Cilantro-Lime Grilled Chicken

with Bell Pepper Rice Pilaf



20-30min



4 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

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

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

#### TOOLS

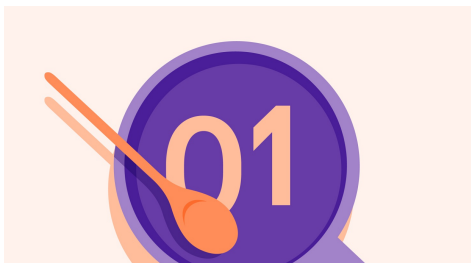
- medium saucepan

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 660.0kcal, Fat 27.0g, Proteins 40.0g, Carbs 61.0g



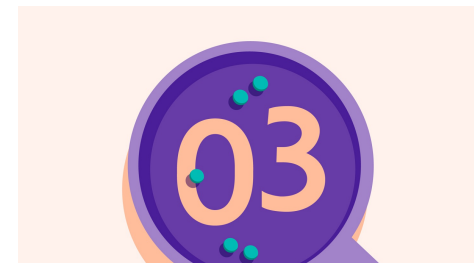
#### 1. Prep & cook peppers

Halve, core, and seed **pepper**; cut crosswise into ¼-inch thin strips. Heat **1 tablespoon oil** in a medium saucepan. Add sliced peppers and **1 teaspoon salt**. Cook until fragrant, 1–2 minutes. Add **⅓ 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 **3 teaspoons garlic**. Heat **1 tablespoon oil** in same saucepan over medium-high. Add the **rice** and **2 teaspoons garlic**. Cook until fragrant and rice is lightly toasted, 2–3 minutes. Add **2 ½ cups water** and **1 ½ teaspoons salt**; bring to a boil. Cover, reduce heat to low, and cook until water is absorbed, about 17 minutes.



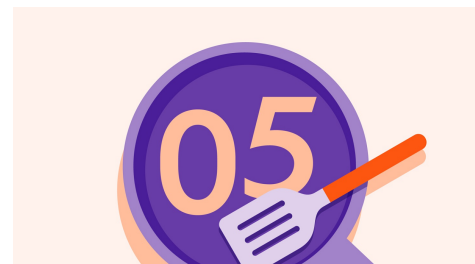
#### 3. Prep marinade

Finely **cilantro stems and leaves**. Finely grate **2 teaspoons lime zest** and squeeze **3 tablespoons juice** into a medium bowl. Cut **any remaining lime** into wedges. To bowl with lime zest and juice, add **¼ cup oil**, **remaining garlic**, **half of the cilantro**, **1 teaspoon salt**, and **several grinds of pepper** and whisk to combine.



#### 4. Marinate chicken

Reserve **2 tablespoons 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 **3 tablespoons water** and **½ teaspoon 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 large skillet over medium-high.