

DINNERLY



**PICKY EATER
PROOF**

NO ADDED GLUTEN

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 kicker is the lemony dressing. It adds a bright pop to the dish—just what you want in the dog days of summer. We've got you covered!

WHAT WE SEND

- boneless, skinless, cubed chicken thighs
- lemon
- garlic
- dried oregano
- scallions
- jasmine rice
- baby spinach

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

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

ALLERGENS

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

NUTRITION PER SERVING

Calories 830.0kcal, Fat 37.0g, Proteins 35.0g, Carbs 85.0g



1. Prep chicken

Pat **chicken thighs** dry and cut into 1-inch pieces. Grate $\frac{1}{2}$ **teaspoon lemon zest** into a large bowl, then squeeze **2 teaspoons lemon juice** into a small bowl. Cut remaining lemon into wedges for serving. Add chicken and $\frac{3}{4}$ **teaspoon of the oregano** to bowl with lemon zest, tossing to coat; season with **salt** and **pepper**. Set chicken aside to marinate.



2. Brown chicken

Peel and finely chop **2 teaspoons garlic**. Trim and discard ends from **scallions**, then thinly slice on an angle. Heat **1 tablespoon oil** in a medium, heavy skillet over medium-high. Add **chicken** and cook, stirring occasionally, until browned in spots, 5–7 minutes. Transfer chicken to a bowl and 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**, then cook, stirring, until rice is toasted and garlic is fragrant, 2–3 minutes.



4. Cook chicken & rice

Transfer **chicken and any juices** to skillet with rice. Add **1 $\frac{1}{4}$ cups water** and $\frac{1}{2}$ **teaspoon salt**. Bring to a boil, scraping up any browned bits from bottom. Reduce to a simmer, cover, and cook until water is absorbed and rice is tender, 15–17 minutes. Remove from heat; stir in **spinach** and a **pinch of salt**. Cover; set aside to let spinach wilt, 2–3 minutes.



5. Finish & serve

To bowl with **lemon juice**, whisk in **remaining scallions** and **2 tablespoons oil**; season to taste with **salt** and **pepper**. Fluff **rice** with a fork; season to taste with **salt** and **pepper**. Serve **Greek chicken and rice** drizzled with **lemon-scallion dressing** and **lemon wedges** for squeezing, if desired. Enjoy!



6. Take it to the next level

Get him to the Greek! And by him, we mean this medley of Mediterranean goodness. Stir in some chopped Kalamata olives, cucumber, tomato, capers, and feta to transport you there.