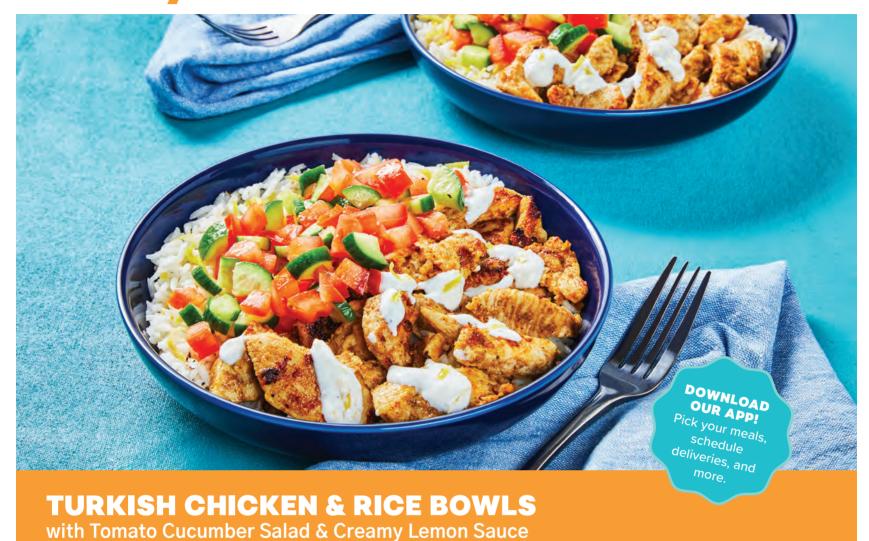
EveryPlate

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WHAT WE SEND (2 servings | 4 servings)

★ Keep refrigerated



Garlic (3 Cloves | 6 Cloves)



Basmati Rice (1 | 2)

Roma Tomato * (1 | 2)



Persian Cucumber* (1 | 2)

PREP IN 10 MIN





Lemon * (1 | 2)



Strips* (1 | 2)



Turkish Spice (1 | 2)



Paprika (1 | 2)



WHAT YOU'LL NEED

Kosher Salt Black Pepper Cooking Oil (2 tsp | 4 tsp)

Olive Oil (1 TBSP | 2 TBSP)

Sugar (1/4 tsp | 1/2 tsp) Give friends \$20 off their first box and you'll get a \$20 credit when they cook with us.

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Look—we know that you (like so many of us) have limited kitchen space. That's why we'll never tell you that you MUST purchase something like a digital scale in order to be successful with our recipes. We do recommend a microplane for zesting the lemon in step 2, however. It's the best tool for the job!



Peel and finely chop **garlic**. Heat a **drizzle of oil** in a small pot over medium-high heat. Add half the garlic and cook, stirring, until fragrant, 30 seconds. Stir in **rice**, **3/4 cup water** (1½ cups **for 4 servings**), and a **big pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15–18 minutes. Keep covered off heat until ready to serve.



While rice cooks, wash and dry produce. Cut tomato into a small dice. Trim and quarter cucumber lengthwise; thinly slice crosswise. Zest and quarter lemon (for 4 servings, zest one lemon and quarter both).



Pat chicken dry with paper towels; place in a large bowl. Stir in Turkish Spice, paprika, remaining garlic, juice from two lemon wedges (four wedges for 4 servings), a large drizzle of olive oil, a big pinch of salt, and pepper. Set aside to marinate.



In a medium bowl, combine tomato, cucumber, half the lemon zest, ¼ tsp sugar (½ tsp for 4 servings), a drizzle of olive oil, salt, pepper, and a big squeeze of lemon juice to taste. Set aside to marinate, stirring occasionally. In a small bowl, combine sour cream, juice from one lemon wedge (two wedges for 4), remaining lemon zest, salt, and pepper. Add water 1 tsp at a time until mixture reaches a drizzling consistency.



Heat a **drizzle of oil** in a large pan over medium-high heat. Add **marinated chicken** in a single layer; cook, stirring occasionally, until browned and cooked through, 4–6 minutes.



Fluff rice with a fork. (For an extra-rich experience, stir in 1 TBSP butter.) Season with salt and pepper. Divide rice between bowls. Top with chicken and tomato cucumber salad. Drizzle chicken with creamy lemon sauce.

Chicken is fully cooked when internal temperature reaches 165 degrees.