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TURKISH CHICKEN & RICE BOWLS

with Tomato Cucumber Salad & Creamy Lemon Sauce

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated

PREP IN **10 MIN** READY IN **25 MIN**


Garlic
(3 Cloves | 6 Cloves)


Basmati Rice
(1 | 2)



Roma Tomato *
(1 | 2)


Persian Cucumber *
(1 | 2)


Lemon *
(1 | 2)


Chicken Breast Strips *
(1 | 2)


Turkish Spice
(1 | 2)


Paprika
(1 | 2)


Sour Cream *
(2 | 4)
Contains: Milk

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Olive Oil
(1 TBSP | 2 TBSP)

Cooking Oil
(2 tsp | 4 tsp)

Sugar
(¼ tsp | ½ tsp)

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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!

1.



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**, **$\frac{3}{4}$ cup water** (**$1\frac{1}{2}$ 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.

2.



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**).

3.



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.

4.



In a medium bowl, combine **tomato**, **cucumber**, **half the lemon zest**, **$\frac{1}{4}$ tsp sugar** (**$\frac{1}{2}$ 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.

5.



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.

6.



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.

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