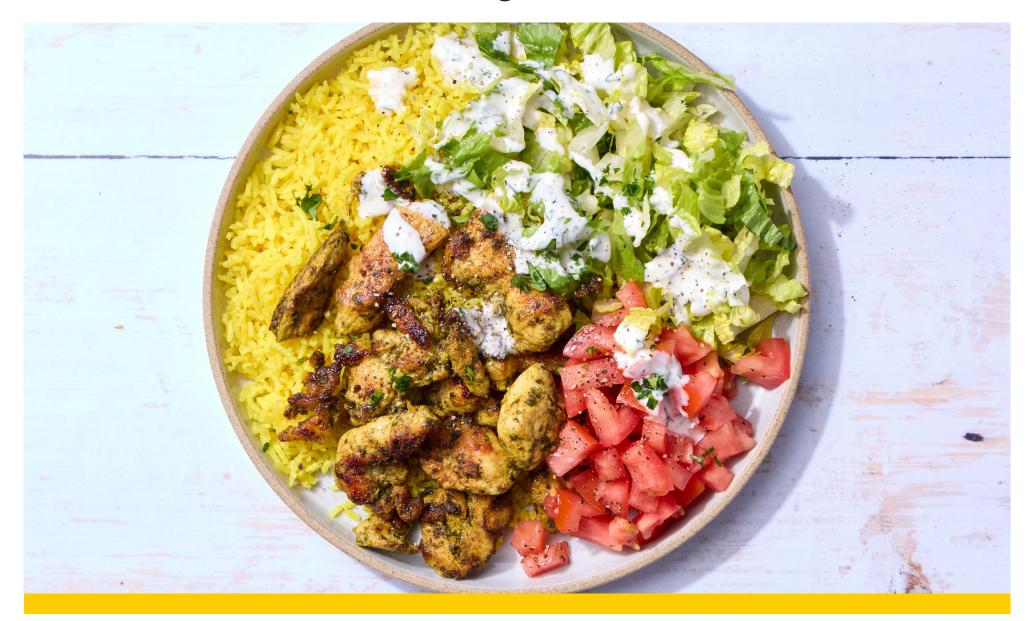
# MARLEY SPOON



## **Halal Cart-Style Chicken & Rice**

with Lettuce, Tomatoes & Creamy White Sauce





Waiting in line at a halal cart is a rite of passage for any New Yorker. Now you can get this NYC street food favorite delivered to your door! Garlic and turmeric infused rice creates a fluffy bed for gyro-spiced chicken breast strips, while lettuce and tomatoes add a cooling crunch. But the real star of the show is a creamy white sauce of mayonnaise, sour cream, and parsley. Drizzle it to your heart's content and dig in!

### What we send

- garlic
- ¼ oz turmeric
- 5 oz basmati rice
- 1 romaine heart
- 1 plum tomato
- ¼ oz fresh parsley
- 2 oz mayonnaise <sup>3,6</sup>
- 2 (1 oz) sour cream 7
- 10 oz pkg chicken breast strips
- ¼ oz gyro spice

## What you need

- unsalted butter 7
- · kosher salt & ground pepper
- distilled white vinegar (or white wine vinegar)
- sugar
- · olive oil

#### **Tools**

- small saucepan
- microplane or grater
- medium nonstick skillet

#### **Allergens**

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 860kcal, Fat 45g, Carbs 68g, Protein 42g



#### 1. Cook rice

Finely chop 1 medium clove garlic. In a small saucepan over medium heat, melt 1 tablespoon butter. Add garlic and ½ teaspoon turmeric; cook, stirring occasionally, until fragrant, about 1 minute. Add rice and cook, stirring occasionally, until lightly toasted, 3-4 minutes. Stir in 1½ cups water and ½ teaspoon salt; bring to a boil over high heat.



## 2. Prep ingredients

Cover saucepan; cook **rice** over low heat until liquid is mostly absorbed, about 17 minutes. Keep covered off heat until ready to serve.

Meanwhile, halve **lettuce** lengthwise. Thinly slice 1 half crosswise, discarding stem end (save rest for own use). Cut **tomato** into ¼-inch pieces. Pick **parsley leaves** from stems and finely chop; discard stems. Finely grate ½ **teaspoon garlic**.



## 3. Make white sauce

In a small bowl, stir together mayonnaise, sour cream, garlic, half of the parsley, 1 tablespoon vinegar, and 1 teaspoon sugar. Season to taste with salt and pepper.



## 4. Cook chicken

Pat **chicken** dry. In a medium bowl, toss with **gyro spice** and **1 tablespoon oil**; season with **salt** and **pepper**.

Heat ½ tablespoon oil in a medium nonstick skillet over medium-high. Add chicken in a single layer and cook, without stirring, until browned on the bottom, about 3 minutes. Stir and continue cooking until cooked through, about 2 minutes more.



#### 5. Serve

Fluff **rice** with a fork. Season **tomatoes** to taste with **salt** and **pepper**.

Serve **chicken** and **rice** topped with **lettuce, tomatoes, white sauce**, and **remaining parsley**. Serve with your favorite hot sauce, if desired. Enjoy!



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