



Halal Cart-Style Chicken & Rice

with Lettuce, Tomatoes & Creamy White Sauce



30-40min



2 Servings

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 ^{3,6}
- 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 **1¼ 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!



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!