

Seared Chicken & Crispy Shawarma Rice

with Zucchini & Saffron Mayo

2 SERVINGS

⌚ 35-45 MINS

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Ingredients



2 or 4 Boneless, Skinless Chicken Breasts 



1 Shallot



1 pinch Saffron



½ cup Long Grain White Rice



2 Tbsps Mayonnaise



1 Tbsp Shawarma Spice Blend¹



1 Zucchini



½ oz Sweet Piquante Peppers

¹ Ground Coriander, Cumin Seeds, Garlic Powder, Smoked Sweet Paprika & Ground Turmeric
*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients & bloom the saffron

- Wash and dry the fresh produce.
- Peel and thinly slice the **shallot**.
- Halve the **zucchini** lengthwise; thinly slice crosswise.
- Roughly chop the **peppers**.
- In a bowl, combine the **saffron** and **1 teaspoon of warm water**; set aside to steep (or bloom).



2 Cook the rice

- In a small pot, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **spice blend** and cook, stirring frequently, 15 to 30 seconds, or until fragrant.
- Add the **rice, a big pinch of salt, and 1 cup of water** (carefully, as the liquid may splatter). Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 12 to 14 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Taste, then season with salt and pepper if desired.



3 Cook the shallot

- Meanwhile, in a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced shallot**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until browned and softened.
- Transfer to a bowl.
- Wipe out the pan.



↩ CUSTOMIZED STEP 3 *If you chose extra chicken*

- Cook the shallot as directed, but use a large nonstick pan (instead of medium).

4 Cook & finish the zucchini

- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt and pepper.



Step 4 continued:

- Continue to cook, stirring occasionally, 2 to 3 minutes, or until browned and softened.
- Transfer to a bowl and stir in the **chopped peppers**. Cover with foil to keep warm.
- Wipe out the pan.

5 Cook the chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **seasoned chicken**. Cook 6 to 7 minutes per side, or until browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board.



↩ CUSTOMIZED STEP 5 *If you chose extra Chicken*

- Cook the chicken as directed.

6 Crisp the rice & serve your dish

- Add **2 teaspoons of olive oil** to the pan of reserved fond; heat on medium-high until hot.
- Add the **cooked rice and cooked shallot**; stir to combine, then gently press down into an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned and slightly crispy. Turn off the heat.
- To the bowl of **blomed saffron**, add the **mayonnaise**. Season with salt and pepper; stir to combine.
- Slice the **cooked chicken** crosswise.
- Serve the **crisped rice** topped with the **finished zucchini and sliced chicken**. Drizzle with the **saffron mayo**. Enjoy!



*An instant-read thermometer should register 165°F.

NUTRITION PER SERVING (AS PREPARED)**

Calories: 760, Total Carbohydrates: 59g, Dietary Fiber: 4g, Added Sugars: 2g, Total Fat: 39g, Saturated Fat: 5g, Protein: 45g, Sodium: 880mg.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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