

# Persian-Style Chicken & Crispy Rice

with Zucchini, Currants & Lemon Aioli

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**  
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## Ingredients



10 oz Chopped Chicken Breast



1 Sweet Onion



¼ cup Mayonnaise



½ cup Long Grain White Rice



1 Lemon



2 Tbsps Sliced Roasted Almonds



1 Zucchini



2 Tbsps Dried Currants



1 Tbsp Shawarma Spice Blend<sup>1</sup>



Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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<sup>1</sup>. Ground Coriander, Cumin Seeds, Garlic Powder, Smoked Sweet Paprika & Ground Turmeric

### 1 Cook the rice

- Place an oven rack in the center of the oven; preheat to 450°F.
- In a medium pot, combine the **rice**, a **big pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.
- Transfer **half the cooked rice** to a sheet pan; spread into an even layer.
- Set the **remaining cooked rice** aside and cover to keep warm.



### 2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onion**.
- Quarter the **zucchini** lengthwise; cut crosswise into 1/4-inch pieces.
- Roughly chop the **almonds**.
- Using a zester or the small side of a box grater, zest the **lemon** to get 1 teaspoon. Quarter and deseed the lemon.
- Combine the **currants** and the **juice of 2 lemon wedges** in a bowl.



### 3 Cook the chicken

- Pat the **chicken** dry with paper towels; place in a bowl. Season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Toss to coat.
- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned chicken in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring occasionally, 3 to 4 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



### 4 Cook the vegetables & finish the chicken

- In the pan of reserved fond, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until lightly browned and slightly softened.
- Add the **zucchini pieces**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Add the **cooked chicken** and **chopped almonds**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined.
- Turn off the heat.



### 5 Crisp & finish the rice

- Meanwhile, drizzle the sheet pan of **cooked rice** with **1 tablespoon of olive oil**.
- Crisp in the oven, stirring halfway through, 7 to 9 minutes, or until lightly browned and crispy.
- Remove from the oven and let stand at least 2 minutes.
- Carefully transfer back to the pot of **remaining cooked rice**. Stir in the **dressed currants** (including any liquid). Taste, then season with salt and pepper if desired.



### 6 Make the lemon aioli & serve your dish

- Meanwhile, in a bowl, whisk together the **lemon zest**, **mayo**, the **juice of the remaining lemon wedges**, and **1 teaspoon of water**. Taste, then season with salt and pepper if desired.
- Serve the **finished rice** topped with the **finished chicken and vegetables** and **lemon aioli**. Enjoy!

