

# Shawarma Chicken & Currant Rice

with Zucchini & Lemon Mayo

2 OR 4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**  
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## Ingredients



10 oz Boneless Chicken Breast Pieces or 20 oz for 4 servings



1 Onion



¼ cup Mayonnaise or ½ cup for 4 servings



½ cup Long Grain White Rice or 1 cup for 4 servings



1 Lemon



2 Tbsps Sliced Roasted Almonds or ¼ cup for 4 servings



1 Zucchini or 2 for 4 servings



2 Tbsps Dried Currants



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



Serve with Blue Apron wine that has this symbol  
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## Cook along on the app



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



COOK ALONG WITH



"Alexa, find Blue Apron recipes."

## 1 Cook the rice

- Place an oven rack in the center of the oven; preheat to 450°F.
- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the **rice**, a **big pinch of salt**, and **1 cup of water** or **2 cups of water** if you're cooking 4 servings. 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, finely grate the **lemon** to get 1 teaspoon or *2 teaspoons if you're cooking 4 servings*. 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 or a *large pan if you're cooking 4 servings* (nonstick, if you have one), heat a drizzle 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 a drizzle 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** or *2 tablespoons of olive oil if you're cooking 4 servings*.
- 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 mayo & serve your dish

- Meanwhile, in a bowl, whisk together the **lemon zest**, **mayonnaise**, the **juice of the remaining lemon wedges**, and **1 teaspoon of water** or *2 teaspoons of water if you're cooking 4 servings*. Taste, then season with salt and pepper if desired.
- Serve the **finished chicken and vegetables** over the **finished rice**. Drizzle with the **lemon mayo**. Enjoy!

