

Ingredients



18 oz Boneless Chicken Breast Pieces



1 Yellow or Sweet Onion



½ cup Mayonnaise



1 cup Long Grain White Rice



1 Lemon



1/4 cup Sliced Roasted Almonds



2 Zucchini



2 Tbsps Dried Currants



1 Tbsp Shawarma Spice Blend¹



Serve with Blue Apron

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"Alexa, find Blue Apron recipes."

Prepare the ingredients

- 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 2 teaspoons. Quarter and deseed the lemon.

• In a bowl, combine the currants and the juice of 2 lemon wedges.

2 Cook the rice

- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the rice, a big pinch of salt, and 2 cups 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. Cover to keep warm.

3 Cook the chicken

- Pat the chicken dry with paper towels; place in a bowl. Season with salt, pepper, and the spice blend. Toss to coat.
- In a large pan (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
- Leaving any browned bits (or fond) in the pan, transfer to a bowl. Cover with foil to keep warm.



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 softened.



- Add the zucchini pieces; season with salt and pepper. Cook, stirring occasionally, 4 to 5 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 Finish & serve your dish

- · Meanwhile, in a bowl, whisk together the lemon zest, mayonnaise, the juice of the remaining lemon wedges, and 2 teaspoons of water. Taste, then season with salt and pepper if desired.
- To the pot of cooked rice, add the dressed currants (including any liquid). Stir to







