

Shawarma Chicken & Currant Rice

with Zucchini & Lemon Mayo

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients*



10 oz Boneless Chicken Breast Pieces



1 Yellow 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 Blend¹



Serve with Blue Apron wine that has this symbol
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¹. Ground Coriander, Cumin Seeds, Garlic Powder, Smoked Sweet Paprika & Ground Turmeric
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 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 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.



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. Quarter and deseed the lemon.
- In a bowl, combine the **currants** and the **juice of 2 lemon wedges**.



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 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 large bowl.



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.
- Reserving the bowl, add the **cooked chicken** and **chopped almonds**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined.
- Transfer to the reserved bowl.
- Wipe out the pan.



5 Crisp & finish the rice

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **cooked rice** in an even layer. Cook, without stirring, 3 to 4 minutes, or until slightly crispy.
- Turn off the heat; 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**. 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!

