



#### In your box

- .14 oz. Lemon Juice
- 10 oz. Precooked Rice Pilaf
- ½ oz. Sliced Almonds
- ¼ oz. Cilantro
- 1 tsp. Curry Seasoning
- 2 oz. Sliced Yellow Onions
- 2 tsp. Chicken Demi-Glace
- 3 oz. Peas
- 1 oz. Sour Cream

#### Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

\*Contains: milk, wheat, tree nuts (almonds)

#### You will need

Olive Oil, Salt, Pepper



Oven-Ready

## Chicken Biryani

with almonds and cilantro

NUTRITION per serving—Calories: 602, Carbohydrates: 52g, Fat: 22g, Protein: 45g, Sodium: 1677mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



1

### Prepare the Ingredients

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Carefully massage **rice** in bag to break up any clumps. Mix rice, **onion**, **peas**, **seasoning blend**, 2 tsp. **olive oil**, **demi-glace**, and a pinch of **salt** and **pepper** in provided tray until combined. Spread into an even layer.



2

### Add the Chicken

- Pat **chicken** dry, and season all over with a pinch of **salt** and **pepper**. Top **rice mixture** with chicken.
- *If using **whole chicken breasts**, cut into 1" dice and follow same instructions.*



3

### Bake the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- While meal cooks, stem **cilantro**, reserving leaves.
- Carefully remove from oven. Garnish meal with **almonds**, **sour cream**, **lemon juice**, and cilantro leaves. Bon appétit!