

# DINNERLY

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## Ginger Caramel Chicken with Steamed Green Beans & Rice



20-30min



2 Servings

Knock, knock. Who's there? Ginger. Ginger who? Ginger Caramel Chicken. That's right, we've brought the take-out to your door, and you didn't even need to have extra cash for a tip. Sweet, tangy ginger-caramel sauce coats tender chicken and green beans and drips onto a bed of rice to make for a dish that's sure to have you breaking up with your delivery guy or gal. Think of all the tips you'll s...

#### WHAT WE SEND

- boneless, skinless chicken breasts
- jasmine rice
- green beans
- fresh ginger

#### WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- sugar

#### TOOLS

- fine-mesh sieve
- medium skillet
- small saucepan

#### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 568kcal, Fat 10g, Carbs 87g, Proteins 30g



#### 1. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. In a small saucepan, combine rice, **1¼ cups water**, and a **pinch of salt** and bring to a boil. Reduce heat to a simmer, cover, and cook until water is absorbed and rice is tender, about 17 minutes. Keep covered until ready to serve.



#### 2. Prep ingredients

Meanwhile, fill a medium skillet with  $\frac{1}{2}$ -inch of water and bring to a simmer over medium-high. Peel and thinly slice **half of the ginger** (save rest for own use), stack slices, and thinly slice into matchsticks. Trim stem ends from **green beans**. Pat **chicken** dry and season all over with  $\frac{1}{2}$  **teaspoon salt**.



#### 3. Steam green beans

Add **green beans**, **1 teaspoon salt**, and  $\frac{1}{4}$  of **the ginger** to skillet. Cover and steam until **green beans** are just tender, 2–3 minutes. Drain, transfer to a bowl, and cover to keep warm. Wipe skillet dry. Heat **1 tablespoon oil** in same skillet over high.



#### 4. Cook chicken & make sauce

Add **chicken** to skillet and cook until golden on one side, about 2 minutes. Flip chicken and cook 1 minute; transfer to a plate. Add **remaining ginger** to skillet, reduce heat to medium-high, and cook until fragrant, about 30 seconds. Add **rice vinegar**, **all of the tamari**,  $\frac{1}{2}$  **cup water**, and  $\frac{1}{4}$  **cup sugar**; bring to a rapid simmer.



#### 5. Finish & serve

Cook over medium-high until **sauce** is reduced to  $\frac{1}{4}$  **cup**, 6–8 minutes. Add **chicken**; simmer until cooked through and sauce is syrupy, flipping once, about 2 minutes. Transfer chicken to plates. Add **green beans** to skillet and toss to coat in sauce; remove from heat. Fluff **rice**, serve alongside **chicken** and **beans**. Spoon any **remaining sauce** over **chicken**. Enjoy!



#### 6. Feel the crunch

Top this dish with toasted sesame seeds or chopped, salted peanuts or cashews for texture bliss.