



Chicken Fried Rice

with Basil & Sweet-Sour Cucumbers

20-30min

2 Servings

The trick to good fried rice is to work over medium-high flame (don't be afraid of the heat!) so that the onions and chicken brown nicely in just a few minutes. Spreading the rice onto a plate helps it to cool enough so the grains won't clump when you sauté. And a mixture of tamari and a little sugar soaks right into the grains creating that so-loved umami flavor of fried rice.

What we send

- 5 oz jasmine rice
- 1 cucumber
- 1 lime
- 1 medium yellow onion
- ½ lb green beans
- 12 oz pkg boneless, skinless chicken breasts
- 2 pkts chili garlic sauce ¹⁷
- 2 (½ oz) tamari in fish-shaped pods ⁶
- ¼ oz fresh basil

What you need

- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- small saucepan
- large nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 4g, Carbs 92g, Proteins 48g



1. Boil rice

Fill a small saucepan with **salted water** and bring to a boil over high heat. Add **rice** and cook (like pasta), stirring occasionally until it is just al dente, about 12 minutes. Drain in a fine-mesh sieve, rinse with cold water, and lay out to dry on a paper towel-lined plate.



2. Make sweet-sour cucumbers

Thinly slice **cucumber** on an angle (peel, if desired). Squeeze **1 tablespoon lime juice** into a medium bowl. Cut any remaining lime into wedges. Add **cucumbers, 2 teaspoons sugar, and 1 teaspoon salt to lime juice**; toss well to combine. Set aside at room temperature until ready to serve.



3. Prep ingredients

Finely chop **onion**. Trim stem ends from **green beans**, then cut into 1-inch pieces. Pat **chicken** dry and cut into ½-1-inch pieces. In a small bowl, whisk to combine **all of the chili garlic sauce, tamari, 1 tablespoon oil, and 2 teaspoons sugar** until sugar is dissolved.



4. Cook chicken

Heat **1 tablespoon oil** in a large nonstick skillet over high. Add **chicken** in a single layer and cook, without stirring, until well browned, about 3 minutes. Transfer chicken to a plate (chicken will not be cooked through.) Add **onions** to skillet and cook, stirring, until golden, about 2 minutes.



5. Stir-fry rice

Add **green beans** and **a generous pinch of salt** to skillet. Cook until green beans are crisp-tender, about 2 minutes. Return **chicken and any juices** to skillet along with **rice** and **tamari mixture**. Toss rice, scraping the bottom of the skillet occasionally, until ingredients are combined and chicken is cooked through, about 4 minutes.



6. Finish & serve

Spoon **fried rice** onto plates. Top with **torn basil leaves**. Serve with **sweet-sour cucumbers** alongside and **any lime wedges** for squeezing over, if desired. Enjoy!