

DINNERLY



Sweet & Sour Broccoli Stir-Fry with Cashews

over Garlic-Scallion Ready to Heat Rice



20-30min



2 Servings

| We made this recipe speedy by customizing with ready to heat jasmine rice.

WHAT WE SEND

- ½ lb broccoli
- 2 scallions
- 1 oz salted cashews ¹⁵
- 3 oz Thai sweet chili sauce
- 2 (½ oz) tamari soy sauce ⁶
- 10 oz ready to heat jasmine rice

WHAT YOU NEED

- garlic
- red wine vinegar (or white wine vinegar) ¹⁷
- neutral oil
- kosher salt & ground pepper
- 2 large eggs ³

TOOLS

- medium skillet
- microwave

ALLERGENS

Egg (3), Soy (6), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 730kcal, Fat 38g, Carbs 88g, Protein 18g



1. Prep ingredients & sauce

Cut **broccoli** into ½-inch florets, if necessary. Trim ends from **scallions**, then thinly slice on an angle. Coarsely chop **half of the cashews**, leaving remaining whole. Finely chop **1 teaspoon garlic**.

In a small bowl, whisk to combine **Thai sweet chili sauce**, **all of the tamari**, **1 tablespoon vinegar**, **1 tablespoon oil**, and **3 tablespoons water**; set aside until step 3.



2. Cook broccoli

Heat a medium skillet over medium-high until very hot. Add **1 tablespoon oil** and **broccoli**; cook, stirring occasionally, adding **¼ cup water**, 2 tablespoons at a time, until broccoli is tender and browned in spots, 3–4 minutes. Add **chopped garlic** and **whole cashews**; cook, stirring, until fragrant, about 30 seconds. Transfer to a plate.



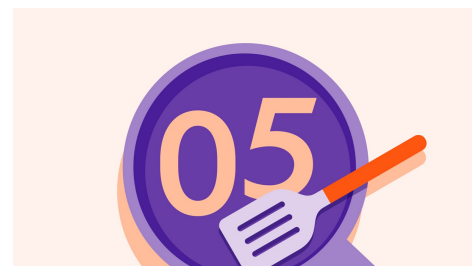
3. Finish sauce

Add **sauce** to same skillet and bring to a boil. Cook, stirring occasionally, until slightly thickened and reduced, about 1 minute. Return **broccoli** and **cashews** to skillet, stirring to coat. Transfer to a bowl and cover to keep warm. Rinse and dry skillet; set aside.



4. Cook rice

Add **rice** to a microwave-safe bowl. Microwave, uncovered, on high until warmed through, 2–3 minutes (watch closely as microwaves vary).



5. Fry eggs & serve

To reserved skillet, heat **1 tablespoon oil** over medium; crack in **2 large eggs** and cook until edges are crispy, and whites and yolks are set, 3–4 minutes. To bowl with **rice**, stir in **half of the scallions**.

Top **rice** with **broccoli**, **chopped cashews**, **fried eggs**, and **remaining scallions**. Serve and enjoy!



6. Make it vegan

Leave the eggs out!