

DINNERLY



Pan-Fried Plant Chicken with Stir-Fry Sauce & Steamed Rice



20-30min



2 Servings

You don't have to love our jokes, as long as you really love our meals. And this is one we're feeling pretty good about. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 4 oz snow peas
- 2 scallions
- 3 oz stir-fry sauce ^{1,6}
- ¼ oz pkt toasted sesame seeds ¹¹
- 8 oz pkg plant-based chicken ⁶

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or white wine vinegar)

TOOLS

- fine-mesh sieve
- small saucepan
- large nonstick skillet

ALLERGENS

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 710kcal, Fat 26g, Carbs 86g, Protein 31g



1. Cook rice

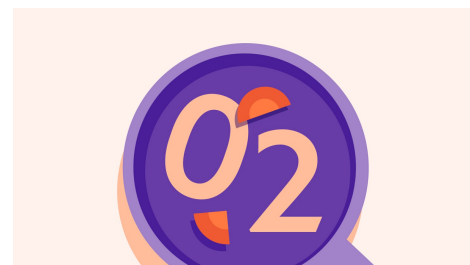
Rinse **rice** in a fine-mesh sieve until the water runs clear. In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Finish & serve

Add **stir-fry sauce**; cook, stirring, until sauce is slightly reduced and **plant-based chicken** is coated, about 2 minutes. Fluff **rice** with a fork.

Serve **steamed rice** topped with **stir-fry**; garnish with **toasted sesame seeds**. Enjoy!



2. Prep ingredients

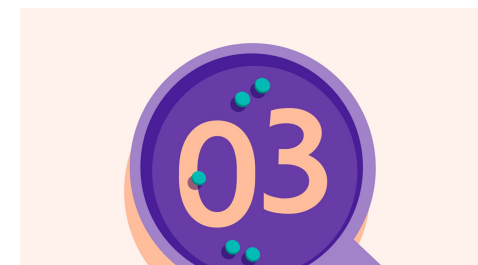
Trim and discard stem ends from **snow peas**. Trim ends from **scallions**, then cut into 1-inch pieces.

In a liquid measuring cup, whisk together **½ cup water**, **stir-fry sauce**, and **1 teaspoon vinegar**; set aside until step 4.



5. ...

What were you expecting, more steps?



3. PLANT CHICKEN VARIATION

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **plant-based chicken** and cook, without stirring, until well browned on the bottom. Stir, then add **snow peas** and **scallions**; cook, stirring occasionally, until peas are crisp-tender and browned in spots, 1–2 minutes.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!