



## Crispy Firecracker Plant Chicken

with Broccoli & Peanuts



30min



2 Servings

Embarrassed about ordering in for the third time this week? Save some face but still indulge in a takeout worthy meal with this firecracker plant-based chicken! A quick toss in cornstarch makes the plant chicken extra crunchy when fried. Thai chili sauce and gochugaru combine to create a perfectly sticky-sweet coating. With chopped peanuts and tender broccoli thrown in the mix, your plate will be clean in no time.

## What we send

- 5 oz jasmine rice
- 1½ oz cornstarch
- ½ lb broccoli
- 1 oz salted peanuts <sup>5</sup>
- ¼ oz gochugaru flakes
- 3 oz Thai sweet chili sauce
- ½ oz tamari soy sauce <sup>6</sup>
- ½ oz fried onions <sup>6</sup>
- 8 oz pkg plant-based chicken <sup>6</sup>

## What you need

- kosher salt & ground pepper
- neutral oil

## Tools

- small saucepan
- medium skillet
- microwave

## Allergens

Peanuts (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 880kcal, Fat 30g, Carbs 124g, Protein 35g



### 1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**, bring to a boil over high heat. Cover and cook over low, until rice is tender and water is absorbed, about 17 minutes. Remove from heat. Keep covered until ready to serve.



### 4. Steam broccoli

Cut **broccoli** into florets, if necessary, then microwave, covered, until crisp-tender, 2-3 minutes; season with **salt** and **pepper**.

Coarsely chop **peanuts**.



### 2. Prep plant chicken

Heat **¼-inch oil** in a medium skillet over medium high.

In a medium bowl, toss **cornstarch** with **plant-based chicken** until evenly coated.



### 5. Make sauce

Heat **1 teaspoon oil** in same skillet over medium. Add **1 teaspoon gochugaru** (or more, if desired) and cook, stirring until fragrant. Add **Thai chili sauce**, **tamari**, and **2 tablespoons water**; bring to a simmer. Reduce heat to medium low and season to taste with **salt** and **pepper**.



### 3. Fry plant chicken

When **oil** is shimmering (oil should register 350°F; a pinch of cornstarch should sizzle immediately), working in batches if necessary, add **plant-based chicken** in an even layer. Cook, flipping pieces occasionally, until golden brown and crisp, 4-5 minutes. Transfer to a paper towel-lined plate. Carefully transfer **oil** to a large heatproof bowl. Wipe skillet clean.



### 6. Finish & serve

Add **plant-based chicken** to **sauce** and toss until evenly coated. Thin sauce with water, 1 tablespoon at a time, if sauce is too thick. Season to taste with **salt** and **pepper**.

Fluff **rice** with a fork and spoon onto plates. Top with **firecracker plant chicken** and **broccoli**. Garnish **chicken** with **fried onions** and **chopped peanuts**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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