



## Filipino Daring Plant-Based Chicken Sisig

with Jasmine Rice

 30-40min  2 Servings

You don't have to be a meat eater to enjoy this beloved Filipino dish. Pan-seared plant chicken and mushrooms bring the plant-based meatiness we crave, while bell peppers, onions, and jalapeños create an irresistible veggie medley. Mix in a creamy, lemony aioli to take the flavors of this sisig to another level.

## What we send

- 5 oz jasmine rice
- 8 oz pkg plant-based chicken <sup>6</sup>
- 1 bell pepper
- 4 oz mushrooms
- 1 jalapeño chile
- garlic
- 2 scallions
- 1 lemon
- 2 oz mayonnaise <sup>3,6</sup>
- 3 oz stir-fry sauce <sup>1,6</sup>

## What you need

- kosher salt & ground pepper
- neutral oil
- sugar

## Tools

- small saucepan
- medium nonstick skillet

## Allergens

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1070kcal, Fat 68g, Carbs 88g, Protein 31g



### 1. Cook rice

In a small saucepan, combine **rice, 1 ¼ cups water**, and **½ teaspoon salt**, bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



### 2. Prep ingredients

Break **plant chicken** into bite-size pieces. Dry well on paper towels. Halve **bell pepper**, discard stem and seeds, then chop into 1-inch pieces. Trim stem ends from **mushrooms**, then thinly slice caps into ⅜-inch slices. Finely chop **1 teaspoon jalapeño**. Finely chop **1 teaspoon garlic**. Trim stem ends from **scallions** and thinly slice, keeping light and dark greens separate.



### 3. Make aioli

Squeeze **1 teaspoon lemon juice** into a small bowl; cut **remaining lemon** into wedges. Add **mayo** to bowl with lemon and stir to combine. Season to taste with **pepper**.



### 4. Brown plant chicken

Heat **2 tablespoons oil** in a medium nonstick skillet over high. Add **plant-based chicken**, and season with **salt and pepper**. Cook, stirring once, until golden, about 5 minutes. Transfer to a plate.

Heat **1 tablespoon oil** in same skillet over medium. Add **mushrooms** and **a pinch of salt**; cook, stirring, until deeply browned, 5-7 minutes.



### 5. Build sisig

To skillet with **mushrooms**, add **bell peppers**; cook, stirring, until crisp-tender, 2-3 minutes. Add **chopped garlic, scallion light greens, and jalapeños**; cook until fragrant, 1-2 minutes. Add **plant chicken, stir fry sauce, and 2 tablespoons of the aioli**, stirring sauce until combined and creamy.



### 6. Finish & serve

Squeeze **juice from 2 lemon wedges** into **sisig**; stir to combine. Season to taste with **salt and pepper**.

Fluff **rice** with a fork. Serve **plant chicken sisig** over **rice** with **scallion light greens** sprinkled over top and **remaining lemon wedges** and **aioli** alongside. Enjoy!