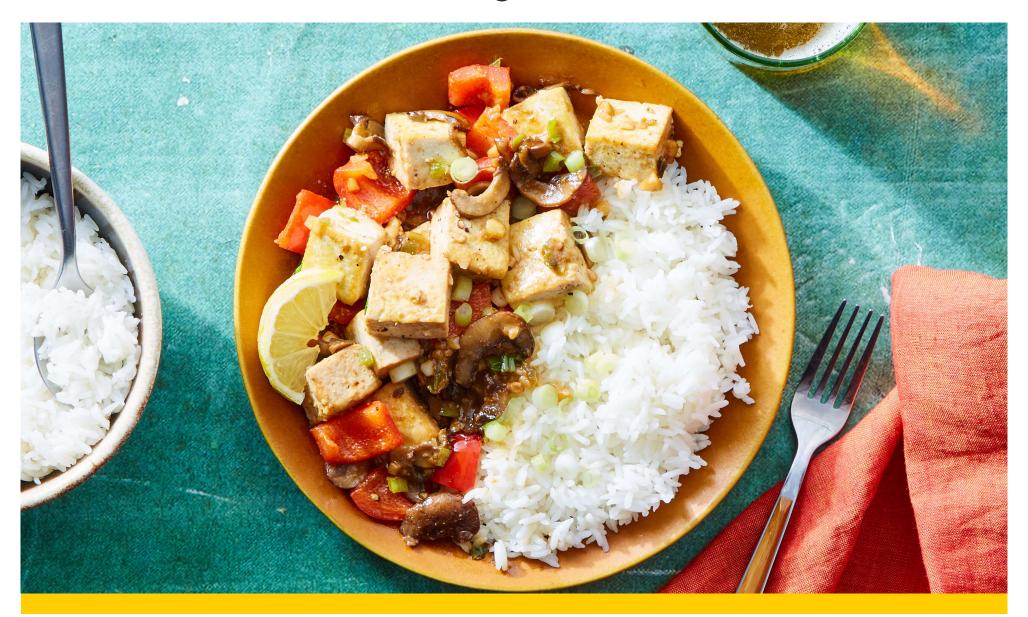
# MARLEY SPOON



# Filipino Daring Plant-Based Chicken Sisig

with Jasmine Rice





You don't have to be a meat eater to enjoy this beloved Filipino dish. Panseared 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>2</sup>
- 1 bell pepper
- 4 oz mushrooms
- 1 jalapeño chile
- garlic
- 2 scallions
- 1 lemon
- 2 oz mayonnaise <sup>1,2</sup>
- 3 oz stir-fry sauce 2,3

## What you need

- kosher salt & ground pepper
- neutral oil
- sugar

#### **Tools**

- small saucepan
- · medium nonstick skillet

#### **Allergens**

Egg (1), Soy (2), Wheat (3). 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**, 11/4 **cups water**, and 1/2 **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 ½-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!