

# DINNERLY



## Honeyracha Chicken with Broccoli & Rice



30min



2 Servings

Sweet and spicy is one of our fave flavor combos, but instead of making a sauce yourself, what if you had it ready to go? Put the whisk down, because Honeyracha is about to rock your kitchen routine. Pan-fried chicken gets a quick toss in this easy, one-of-a-kind sauce along with sliced scallions and sesame seeds. Pair it with steamed broccoli and rice, then marvel at all the free time you have left. We've got you covered!

## WHAT WE SEND

- 5 oz pkg jasmine rice
- ½ lb broccoli
- garlic
- ½ lb pkg chicken breast strips
- 1 oz scallions
- 2 (1 oz) pkts Honeyracha sauce
- ¼ oz pkt mixed sesame seeds <sup>2</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- all-purpose flour <sup>1</sup>

## TOOLS

- small saucepan
- medium nonstick skillet

## ALLERGENS

Wheat (1), Sesame (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 650kcal, Fat 22g, Carbs 86g, Protein 36g



### 1. Parboil rice

In a small saucepan, combine **rice, 1¼ cups water**, and ½ **teaspoon salt**; bring to a boil over high heat. Reduce heat to low, cover, and cook for 12 minutes (rice won't be fully cooked).



### 2. Prep ingredients

While **rice** parboils, trim stem end from **broccoli**; cut crowns into 1-inch florets. Finely chop 1 **teaspoon garlic**. Directly on cutting board, toss broccoli with chopped garlic and 1 **teaspoon oil**; season with **salt** and **pepper**.

In a medium bowl, add 2 **tablespoons each of flour and water** and 1 **teaspoon salt**; stir until smooth. Add **chicken** and stir to coat.



### 3. Add broccoli

Once **rice** has cooked for 12 minutes, place **broccoli and garlic** on top of rice. Cover and cook over low heat until rice is tender, water is absorbed, and broccoli is tender and bright green, 5 minutes more. Keep covered off heat until ready to serve.



### 4. Fry chicken

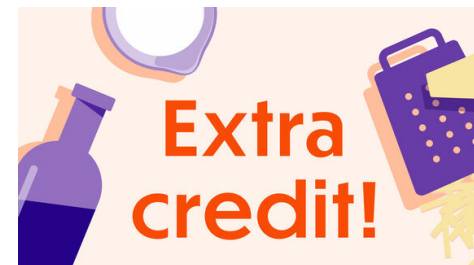
Heat ¼-**inch oil** in a medium nonstick skillet over medium-high until shimmering. Working in batches if necessary, add **chicken** in a single layer (it should sizzle vigorously); cook, turning once, until golden and crisp, 3–4 minutes per side (be careful as oil may splatter). Use a slotted spoon to transfer to a paper towel-lined bowl to drain. Season with **salt**.



### 5. Finish & serve

Trim ends from **scallions**, then thinly slice. To bowl with **chicken**, add **scallions, Honeyracha**, and 1 **teaspoon sesame seeds**; toss well to coat. Remove **garlic broccoli** from **rice**. Fluff rice with a fork.

Serve **Honeyracha chicken** and **broccoli** over **rice** with **remaining sesame seeds** sprinkled over top. Enjoy!



### 6. Eat your veggies!

Want to bulk up this meal with more veggies? Cut a bell pepper into 1-inch pieces and toss it onto the rice along with the broccoli in step 3.