

DINNERLY

Lyle, Lyle,
Crocodile
EXCLUSIVELY IN THEATERS



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Josh's General Tso's Chicken Fingers

Dinnerly x Lyle, Lyle, Crocodile



20-30min



2 Servings

A tween like Josh would be happy to eat takeout every night of the week, but Lyle the Crocodile is letting him on a little secret: Everything tastes better homemade, including General Tso's chicken! We guess you could say we SCALED UP crispy tenders by tossing them in a sticky combo of Thai sweet chili sauce and tamari. Watch them disappear from your plate, then catch Lyle, Lyle, Crocodile exclusively in theaters October 7th!

WHAT WE SEND

- 5 oz jasmine rice
- ½ lb broccoli
- ½ lb pkg chicken breast strips
- 3 oz Thai sweet chili sauce
- ½ oz tamari ⁶

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- ¼ cup all-purpose flour ¹

TOOLS

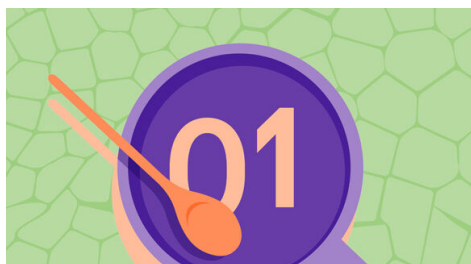
- small saucepan
- large skillet

ALLERGENS

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

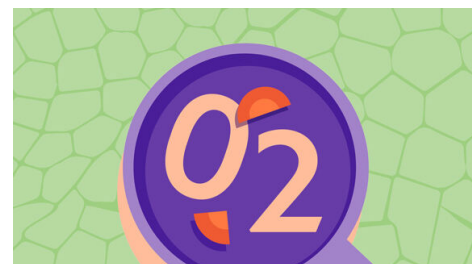
NUTRITION PER SERVING

Calories 840kcal, Fat 39g, Carbs 100g, Protein 36g



1. Cook rice

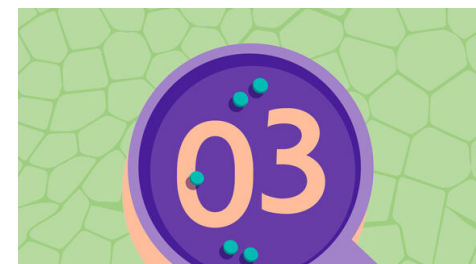
In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Cover, reduce heat to low, and simmer until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Cook broccoli

While **rice** cooks, cut **broccoli** into 1-inch florets, if necessary.

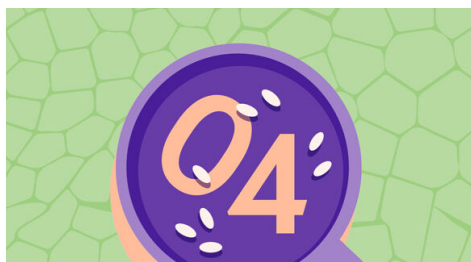
Heat **1 tablespoon oil** in a large skillet over medium-high. Add broccoli and **a pinch of salt**; cook, stirring, until crisp-tender and browned in spot, about 5 minutes. Transfer to a bowl and cover to keep warm. Rinse and wipe out skillet.



3. Prep chicken

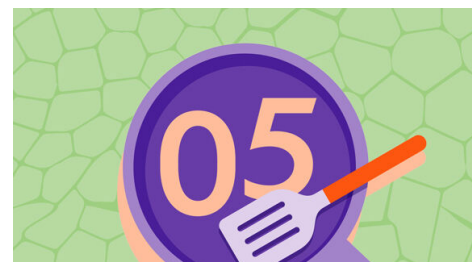
Pat **chicken** dry.

In a large bowl, whisk to combine **¼ cup each of flour and water** and **a generous pinch each of salt and pepper**. Add chicken and toss to coat.



4. Cook chicken fingers

Heat **¼ inch oil** in same skillet over medium-high until shimmering. Working in batches if necessary, add **chicken** in a single layer and fry, turning occasionally, until deeply golden and cooked through, 4–6 minutes (careful, oil may splatter). Transfer to a paper towel-lined plate to drain.



5. Finish & serve

In a large bowl, stir to combine **sweet chili sauce** and **tamari**. Add **chicken** and gently toss to combine. Fluff **rice** with a fork.

Serve **Josh's General Tso's Chicken Fingers** with **broccoli**, **rice**, and **any remaining sauce** drizzled over top. Enjoy!



6. Lyle's Extra Bite!

Why was the crocodile invited to glamorous parties?

Because he was a snappy dresser!