

# DINNERLY

## Firecracker Chicken Bowl with Broccoli



ca. 20min



2 Servings

### WHAT WE SEND

- 10 oz pkg ground chicken
- 5 oz jasmine rice
- 1 oz fresh ginger
- ½ lb broccoli
- ¼ oz mixed sesame seeds <sup>11</sup>
- 2 oz Buffalo sauce
- 2 oz dark brown sugar

### WHAT YOU NEED

- 2 tablespoons butter <sup>7</sup>
- kosher salt & ground pepper
- 1 tablespoon neutral oil
- 1 teaspoon grated garlic

### TOOLS

- microwave
- medium skillet
- medium saucepan

### ALLERGENS

Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 0kcal



#### 1. Make rice

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



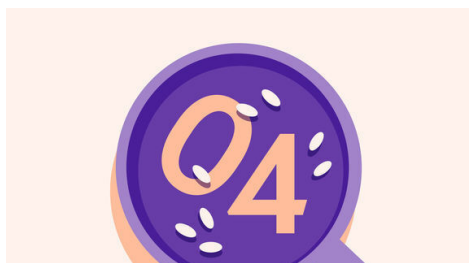
#### 2. Prep ingredients

Finely grate 2 teaspoons each of ginger and garlic. Cut broccoli into 1-inch florets if necessary.



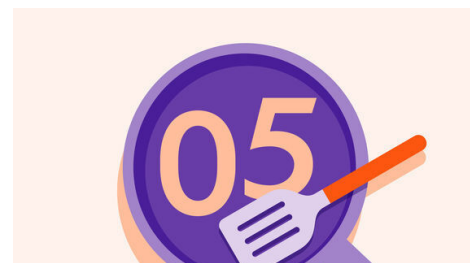
#### 3. Steam broccoli

In a medium bowl, combine broccoli, and 1 tablespoon water; season with salt and pepper. Cover bowl with a damp paper towel and microwave until broccoli is tender, 5–7 minutes stirring halfway through.



#### 4. Brown chicken

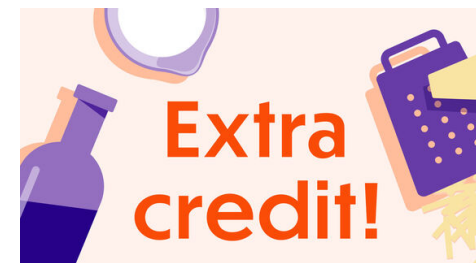
Heat 1 tablespoon oil in medium skillet over medium high. Add chicken and season with salt and pepper, cook, breaking chicken up into smaller pieces until cooked through, about 5 minutes. Reduce heat to medium. Add garlic and ginger and cook, stirring, until fragrant, about 30 seconds.



#### 5. Finish sauce & serve

To skillet with chicken, add 3 tablespoons water, 2 tablespoons butter, all of the buffalo sauce, and 2 tablespoons of the brown sugar. Bring to a simmer and cook, stirring, until butter is melted and chicken is nicely coated in sauce, 1–3 minutes. Season to taste.

Fluff rice with a fork and spoon onto plates. Top with broccoli and firecracker chicken. Garnish chicken with sesame seeds. Enjoy!



#### 6.

**Extra credit!**