

MARLEY SPOON



Stir-Fried Chicken & Veggies

with Black Bean Sauce & Cashews



30-40min



2 Servings

You may have come across black bean sauce at your favorite Chinese restaurant. It's a rich, umami-packed ingredient that adds a ton of flavor to all kinds of dishes. Here, it gives a super savory boost to sliced chicken strips, broccoli, and sweet bell peppers. Fluffy jasmine rice is the perfect base for soaking up the tasty stir-fry sauce, and a sprinkle of cashews on top adds a nutty crunch that completes the plate.

What we send

- 5 oz jasmine rice
- ½ lb broccoli
- 1 bell pepper
- garlic
- 1 oz fresh ginger
- 10 oz pkg chicken breast strips
- 2 oz black bean sauce ^{1,2}
- ¼ oz fresh cilantro
- 1 oz salted cashews ³

What you need

- kosher salt & pepper
- sugar
- apple cider vinegar (or white wine vinegar)
- neutral oil

Tools

- small saucepan
- large nonstick skillet

Allergens

Soy (1), Wheat (2), Tree Nuts (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

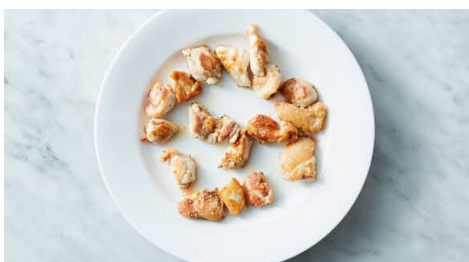
Nutrition per serving

Calories 690kcal, Fat 24g, Carbs 89g, Protein 39g



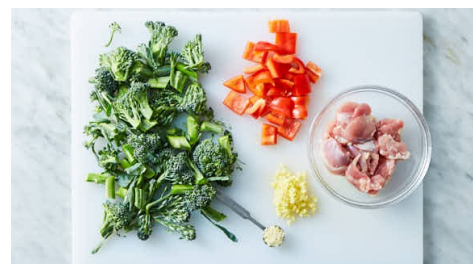
1. Cook rice

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 cook until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Cook chicken

Heat **1 tablespoon oil** in a large nonstick skillet over high. Season **chicken** lightly with **salt** and **pepper**. Add chicken in a single layer and cook, without stirring, until well browned on the bottom, about 2 minutes. Flip and continue to cook until just cooked through, 2-3 minutes more. Transfer chicken to a plate.



2. Prep ingredients

While **rice** cooks, trim stem ends from **broccoli**, then cut crowns into 1-inch pieces. Halve **pepper**, discard stem and seeds, then cut into 1-inch pieces. Finely chop **1 teaspoon garlic**. Peel and finely chop **half of the ginger** (save rest for own use). Pat **chicken** dry and cut into 1-inch pieces, if necessary.



5. Cook veggies

To same skillet, add **1 tablespoon oil**, **broccoli**, and **peppers**; cook over high heat, stirring occasionally, until vegetables are crisp-tender, 4-5 minutes. Add **chopped garlic and ginger**; cook, stirring until fragrant, about 1 minute. Stir **sauce**, then add to skillet along with **chicken**. Cook, stirring, until chicken is heated through and sauce is slightly thickened, about 1 minute.



3. Make sauce

In a liquid measuring cup, stir to combine **all of the black bean sauce**, **⅓ cup water**, **1½ tablespoons sugar**, and **2 teaspoons vinegar**. Set aside until step 5.



6. Finish & serve

Coarsely chop **cilantro leaves and tender stems** together. Coarsely chop **cashews**. Fluff **rice** with a fork, then scoop onto plates. Serve **stir-fried chicken and veggies** over rice. Garnish with **chopped cilantro and cashews**. Enjoy!