

DINNERLY



Sticky Crispy Take-Out Chicken with Broccoli

& Scallion-Rice Pilaf



20-30min



2 Servings

| This version of the recipe is customized with broccoli.

WHAT WE SEND

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

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- 1 large egg ³
- ½ cup all-purpose flour ¹

TOOLS

- small saucepan
- large skillet

COOKING TIP

To roast broccoli, preheat oven to 450°F with a rack in the lower third. Toss on a baking sheet with oil and season with salt and pepper. Bake until tender and browned in spots, about 15 minutes.

ALLERGENS

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 810kcal, Fat 25g, Carbs 114g, Protein 41g



1. Prep ingredients

Trim ends from **scallions**, then thinly slice. Cut **broccoli** into florets, if necessary. Transfer broccoli to a bowl and set aside for step 4.

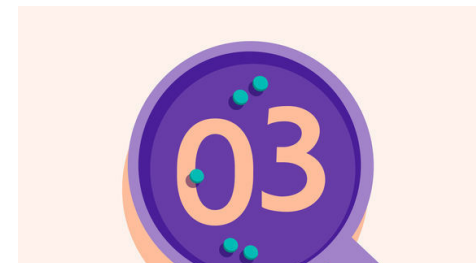
Pat **chicken strips** dry and cut into 1-inch pieces. Season all over with **salt** and **pepper**.

In a large bowl, stir to combine **sweet chili sauce** and **tamari**.



2. Cook rice pilaf

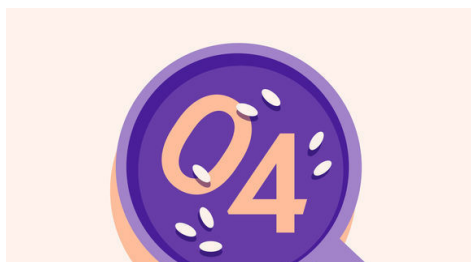
Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **rice** and **half of the scallions**; cook, stirring, until rice is toasted and fragrant, about 2 minutes. Stir in **½ teaspoon salt** and **1¼ cups water**; bring to a boil. Reduce heat to low; cover and cook until rice is almost tender, about 17 minutes. Keep covered off heat until step 5.



3. Bread chicken

Beat **1 large egg** in a shallow bowl; season with **salt** and **pepper**. In a second shallow bowl, whisk **½ cup flour** with **½ teaspoon salt** and **a few grinds of pepper**.

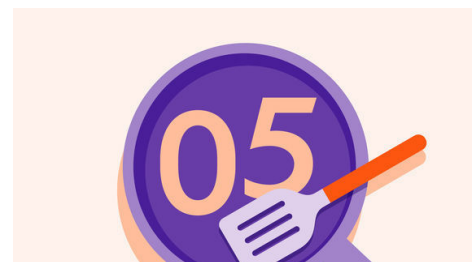
Coat **chicken** in flour, then dip in egg mixture, letting excess drip back into bowl. Dredge in flour once more, turning to coat well.



4. Cook chicken & broccoli

Heat **¼ inch oil** in a large skillet over medium-high until shimmering (see our pro tip in step 6!). Add **chicken** and cook, turning once, until deep golden-brown and crisp all over, about 8 minutes. Transfer to a paper towel-lined plate to drain.

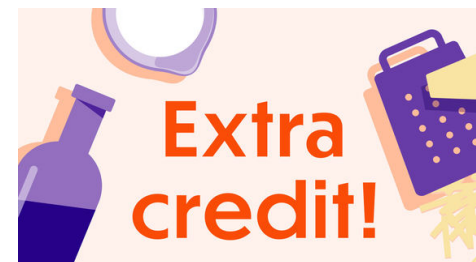
While chicken cooks, microwave **broccoli** until crisp-tender, 2–3 minutes. Season with **salt** and **pepper**.



5. Finish & serve

Add **fried chicken** to bowl with **tamari** and **sweet chili sauce**; toss to combine. Fluff **rice** with a fork.

Serve **rice** topped with **sticky crispy chicken** and **remaining scallions**, with **broccoli** alongside. Enjoy!



6. How to: shallow fry!

Pssst! We have a couple quick tricks for the perfect crunch. Make sure your oil is hot! If you drop a pinch of flour into the oil, it should sizzle vigorously. If working in batches, make sure your oil comes back up to temperature between frying (if browning too quickly, reduce the heat). If heat is too low, the chicken will turn out oily instead of crispy.