

DINNERLY



Sticky Crispy Chicken & Ready-to-Heat Rice

with Scallions



20-30min



2 Servings

This version of the recipe is customized with ready-to-heat white rice.

WHAT WE SEND

- 2 scallions
- ½ lb pkg chicken breast strips
- 3 oz Thai sweet chili sauce
- ½ oz tamari soy sauce ⁶
- 10 oz ready to heat jasmine rice

WHAT YOU NEED

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

TOOLS

- large nonstick skillet

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 550kcal, Fat 25g, Carbs 58g, Protein 38g



1. Prep chicken & sauce

Trim ends from **scallions**, then thinly slice.

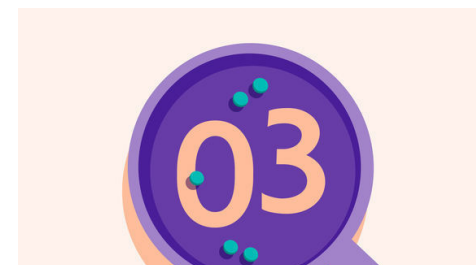
Pat **chicken strips** dry and cut into 1-inch pieces. Season all over with **salt** and **pepper**.

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



2. Cook rice

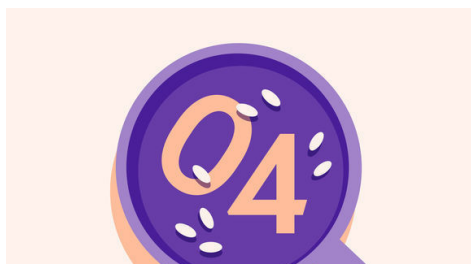
Heat **1 teaspoon oil** in a large nonstick skillet over medium. Add **rice** and **2 teaspoons water**. Cook, stirring occasionally, until warm, 3–5 minutes. Transfer to a bowl; cover and set aside for serving. Wipe out skillet and reserve for step 4.



3. Bread chicken

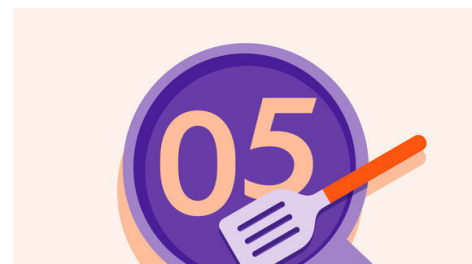
Beat **1 large egg** in a shallow bowl; season with **salt** and **pepper**. In a 2nd shallow bowl, whisk **½ cup flour** with **½ teaspoon salt** and **a few grinds of pepper**.

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

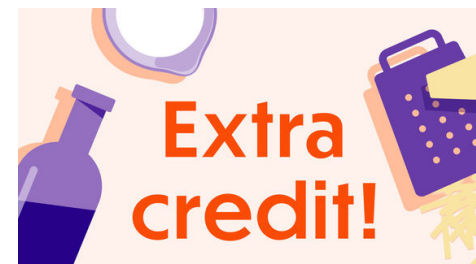
Heat **¼ inch oil** in reserved skillet over medium-high until shimmering (see our pro tip in step 6!). Add **chicken** and cook, turning once, until deep golden brown and crisp all over, about 8 minutes. Transfer to a paper towel-lined plate to drain.



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**. 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.