

DINNERLY



Crispy Kung Pao Chicken

with Rice & Broccoli



20-30min



2 Servings

This version of the recipe is customized with chicken breast strips.

WHAT WE SEND

- 5 oz jasmine rice
- ½ lb pkg chicken breast strips
- 1 oz fresh ginger
- ½ lb broccoli
- 2 oz tamari soy sauce ²
- ¼ oz granulated garlic
- 1 oz salted peanuts ³

WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- all-purpose flour ¹
- apple cider vinegar (or white wine vinegar)
- neutral oil

TOOLS

- rimmed baking sheet
- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 650kcal, Fat 16g, Carbs 91g, Protein 43g



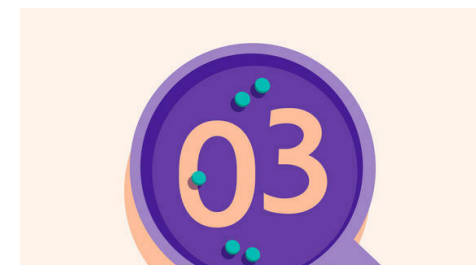
1. Cook rice

Preheat broiler with a rimmed baking sheet on the top rack. Add **rice** to a small saucepan along with **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



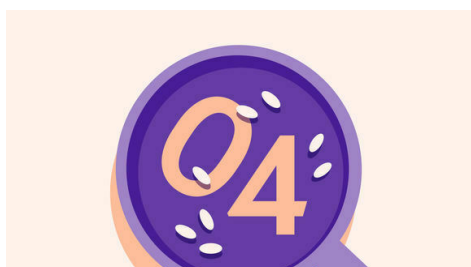
2. Prep ingredients

Meanwhile, pat **chicken** dry, then season all over with **salt** and **pepper**. Peel and finely chop **1 tablespoon ginger**. Cut **broccoli** into 1-inch florets, if necessary. In a small bowl, whisk to combine **tamari**, **¼ cup water**, **2 tablespoons sugar**, **2 teaspoons each of flour and vinegar**, and **½ teaspoon granulated garlic**.



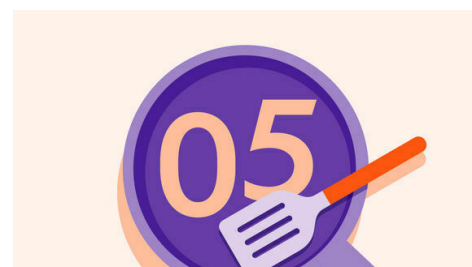
3. Broil chicken & broccoli

Drizzle hot baking sheet with **oil**, then add **chicken**; season with **salt** and **pepper** and drizzle with additional **oil**. Broil on top oven rack until browned, 4–5 minutes. Move chicken to one half of the baking sheet; add **broccoli** to other half. Drizzle broccoli with **oil** and season with **salt** and **pepper**. Broil until crisp-tender and lightly charred, about 5 minutes.



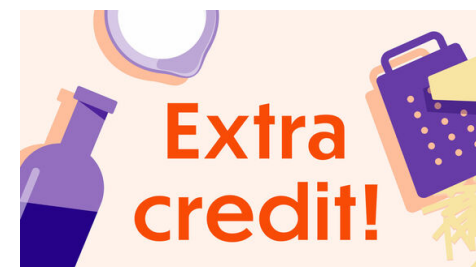
4. Make sauce

Meanwhile, add **chopped ginger** to a medium skillet along with **1 tablespoon oil**. Cook over medium-high, stirring, until fragrant, 1–2 minutes. Add **tamari mixture** and bring to a simmer. Cook, stirring, until slightly thickened and glossy, 2–3 minutes.



5. Finish & serve

Coarsely chop **peanuts**. Add **chicken and broccoli** to skillet with **sauce**, tossing to coat. Serve **kung pao chicken and broccoli** over **rice** with **peanuts** sprinkled over the top. Enjoy!



6. Spice it up!

Bring the heat by mixing in Thai sweet chili sauce, Sriracha, or finely chopped serrano pepper to the tamari sauce mixture in step 2.