

# DINNERLY



## Indonesian Sweet Soy Chicken with Fresno Chiles & Cilantro



ca. 20min



2 Servings

Brimming with bold and complex flavors, Indonesian kecap manis is a sweet soy sauce that elevates everything it touches. Here, hearty chicken thighs brown alongside caramelized onions, Fresno chiles, and the sweet and sour soy sauce that creates a flavorsome glaze. A garnish of fresh chiles and cilantro is all that's needed for this crowd-pleaser served over steamy jasmine rice. We've got you covered!

## WHAT WE SEND

- 5 oz jasmine rice
- 1 yellow onion
- 1 Fresno chile
- ¼ oz fresh cilantro
- 10 oz pkg cubed chicken thighs
- 1.8 oz kecap manis <sup>1,2</sup>
- 2 oz sweet & sour sauce <sup>1</sup>

## WHAT YOU NEED

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

## TOOLS

- small saucepan
- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 640kcal, Fat 17g, Carbs 83g, Protein 35g



### 1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



### 2. Prep ingredients

Halve **onion** and thinly slice. Finely chop **1 teaspoon garlic**. Thinly slice **half of the Fresno chile** and finely chop remaining (remove stem and seeds for less heat). Pick **cilantro leaves** from **stems** and set aside for serving; finely chop stems.

Pat **chicken** dry and season with **salt** and **pepper**.



### 3. Cook onions

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **onions** and cook, stirring occasionally, until deeply browned and caramelized, 8–12 minutes. If skillet begins to burn, add **1–2 tablespoons water** at a time and scrape up browned bits from the bottom. Transfer to a bowl.



### 4. Cook chicken

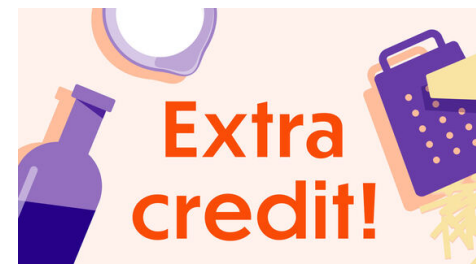
Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken**; cook until browned and cooked through, flipping halfway, 5–7 minutes. Add **garlic**, **chopped chiles**, and **cilantro stems**. Cook until fragrant, 1–2 minutes. Lower heat to medium and stir in **onions**, **kecap manis**, **1 tablespoon sweet and sour sauce**, and **1 teaspoon vinegar**.



### 5. Finish & serve

Cook, stirring frequently, until **sauce** is reduced and coats **chicken**, 1–3 minutes. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork.

Serve **sweet soy chicken** over **rice** and garnish with **sliced chiles** and **cilantro leaves**. Enjoy!



### 6. Rate your plate!

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