

DINNERLY



Crispy Kung Pao Chicken

with Rice & Broccoli



20-30min



2 Servings

Chicken, or not chicken? If that's the question, then we have the answer! Here we're browning chicken strips in a skillet, then hitting them with a splash of KUNG and a bit of PAO with a sweet and savory tamari sauce. Served with broccoli and jasmine rice, then sprinkled with salty peanuts, this easy dinner ticks every box. We've got you covered!

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

- small saucepan
- medium skillet
- rimmed baking sheet

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 660kcal, Fat 18g, Carbs 91g, Protein 43g



1. Cook rice

Preheat broiler with a rack in the top position. Add **rice** to a small saucepan 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, 17 minutes. Cover to keep warm.

Pat **chicken** dry; cut into 1-inch pieces and season with **a pinch each of salt and pepper**.



2. Prep ingredients

Peel and finely chop **1 tablespoon ginger**. Cut **broccoli** into 1-inch florets, if necessary.

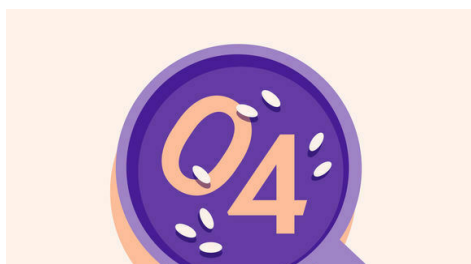
In a small bowl, whisk to combine **tamari**, **¼ cup water**, **2 tablespoons sugar**, **2 teaspoons each of flour and vinegar**, and **½ teaspoon granulated garlic**.



3. Cook chicken & broccoli

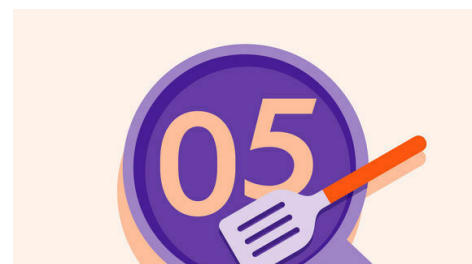
Heat **1 tablespoon oil** in a large skillet over medium-high. Cook **chicken**, undisturbed, until browned on the bottom, about 2 minutes. Stir and cook until cooked through, 2 minute mores; transfer to a plate.

Add **broccoli** to a rimmed baking sheet; drizzle with **oil** and season with **salt and pepper**. Broil until crisp-tender and lightly charred, 5 minutes.



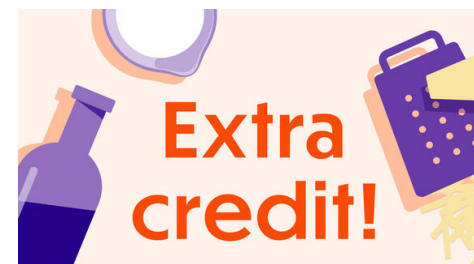
4. Make sauce

Add **chopped ginger** and **1 tablespoon oil** to the same skillet. Cook over medium-high until fragrant, 1–2 minutes. Add **tamari mixture**; bring to a simmer. Cook, stirring, until slightly thickened, 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.