



Firecracker Chicken & Ready-To-Heat Rice

with Broccoli & Peanuts



30min



2 Servings

Embarrassed about ordering in for the third time this week? Save some face but still indulge in a takeout worthy meal with this firecracker chicken! A quick toss in cornstarch makes the chicken extra crunchy when fried. Thai chili sauce and gochugaru combine to create a perfectly sticky-sweet coating for the crisp chicken strips. With chopped peanuts and tender broccoli thrown in the mix, your plate will be clean in no time.

What we send

- 10 oz ready to heat jasmine rice
- 10 oz pkg chicken breast strips
- 1½ oz cornstarch
- ½ lb broccoli
- 1 oz salted peanuts ⁵
- ¼ oz gochugaru flakes
- 3 oz Thai sweet chili sauce
- ½ oz tamari soy sauce ⁶
- ½ oz fried onion ⁶

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- microwave
- medium skillet

Allergens

Peanuts (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 28g, Carbs 106g, Protein 45g



1. Cook rice

Transfer **rice** to a microwave-safe bowl. Cover and microwave on high until steaming, 1-2 minutes. (Alternatively, heat 1 teaspoon oil in a small saucepan over medium. Add rice and 2 teaspoons water to pot. Cook, stirring occasionally, until warm, 3-5 minutes.) Cover to keep warm until ready to serve.



4. Steam broccoli

Cut **broccoli** into florets, if necessary, then microwave, covered, until crisp-tender, 2-3 minutes; season with **salt** and **pepper**.

Coarsely chop **peanuts**.



2. Prep chicken

Heat **¼-inch oil** in a medium skillet over medium high. Pat **chicken** dry and season all over with **salt** and **pepper**.

In a medium bowl, toss **cornstarch** with chicken until evenly coated.



3. Fry chicken

When **oil** is shimmering (oil should register 350°F; a pinch of cornstarch should sizzle immediately), working in batches if necessary, add **chicken** in an even layer. Cook, flipping pieces occasionally, until golden brown and crisp, 4-5 minutes. Transfer to a paper towel-lined plate. Carefully transfer **oil** to a large heatproof bowl. Wipe skillet clean.



5. Make sauce

Heat **1 teaspoon oil** in same skillet over medium. Add **1 teaspoon gochugaru** (or more, if desired) and cook, stirring until fragrant. Add **Thai chili sauce**, **tamari**, and **2 tablespoons water**; bring to a simmer. Reduce heat to medium low and season to taste with **salt** and **pepper**.



6. Finish

Add **chicken** to **sauce** and toss until evenly coated. Thin sauce with water, 1 tablespoon at a time, if sauce is too thick. Season to taste with **salt** and **pepper**.

Fluff **rice** with a fork and spoon onto plates. Top with **firecracker chicken** and **broccoli**. Garnish **chicken** with **fried onions** and **chopped peanuts**. Enjoy!