



Orange Chicken Stir-Fry & Ready to Heat Rice

with Broccoli



30min



2 Servings

Step away from that take-out menu! We're bringing a stir-fry to your kitchen that packs so much flavor, it outshines anything you can order in. And, it's just as quick (if not quicker!). We stir-fry tender pieces of chicken with aromatic ginger and garlic, toss in crisp broccoli and scallions, then finish it with a sticky-sweet, citrusy glaze.

What we send

- garlic
- 1 oz fresh ginger
- 2 scallions
- 2 oranges
- ½ lb broccoli
- 2 (½ oz) apricot preserves
- 2 (½ oz) tamari soy sauce ⁶
- 10 oz pkg chicken breast strips
- ¼ oz cornstarch
- 10 oz ready to heat white rice

What you need

- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- microwave
- vegetable peeler
- medium skillet

Allergens

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

Nutrition per serving

Calories 670kcal, Fat 20g, Carbs 84g, Protein 42g



1. Cook rice

Transfer **rice** to a 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. Cook, stirring occasionally, until warm, 3–5 minutes.) Cover to keep warm until ready to serve.



2. Prep ingredients

Finely chop **1 teaspoon garlic**. Peel and finely chop **half of the ginger**. Trim **scallions**, then cut into 1-inch pieces.

Using a vegetable peeler, peel 4 (1-inch) wide strips of **orange zest**. Squeeze **½ cup orange juice** into a small bowl.

Cut **broccoli** into 1-inch florets, if necessary. Pat **chicken** dry; cut into 1-inch pieces, if necessary.



3. Make sauce

Into bowl with **orange juice**, whisk **all of the apricot preserves and tamari** with **1 tablespoon sugar** until sugar is dissolved. Set aside for step 6.



4. Stir-fry vegetables

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli** and a **pinch each of salt and pepper**. Cook until broccoli is just tender and browned in spots, 3–4 minutes.

Add **scallions** and **orange zest**; cook until browned in spots, about 1 minute. Transfer veggies to a bowl.



5. Brown chicken

Heat **1 tablespoon oil** in same skillet over high. Toss **chicken** with **salt, pepper**, and **cornstarch**. Add chicken to skillet and cook, stirring occasionally, until browned, 3–4 minutes.

Add **chopped garlic and ginger** and **2 teaspoons oil**; cook, stirring, until aromatics are fragrant and chicken is cooked through, about 1 minute more.



6. Finish & serve

Add **sauce** to skillet. Bring to a boil; cook, stirring, until sauce is slightly thickened, about 2 minutes. Stir in **broccoli, scallions, and orange zest**; cook until veggies are warm, about 1 minute. Season to taste with **salt and pepper**.

Fluff **rice** with a fork. Serve **orange chicken stir-fry** over **rice**. Enjoy!