



Chicken & Snap Pea Stir-Fry

with Jasmine Rice & Miso Butter



30-40min



2 Servings

What is the magic, umami-rich ingredient in this delicious springtime stir-fry? A savory, salty miso butter! We whisk the butter into a quick stir-fry of juicy chicken breast strips and crispy, sweet snap peas and serve it over fragrant jasmine rice with lime wedges on the side for a hit of brightness.

What we send

- 5 oz jasmine rice
- 2 (0.63 oz) miso paste ⁶
- 1 oz fresh ginger
- 4 oz snap peas
- 2 scallions
- 1 lime
- 10 oz pkg chicken breast strips

What you need

- kosher salt & pepper
- butter ⁷
- neutral oil
- garlic

Tools

- small saucepan
- large heavy skillet (preferably cast-iron)

Allergens

Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

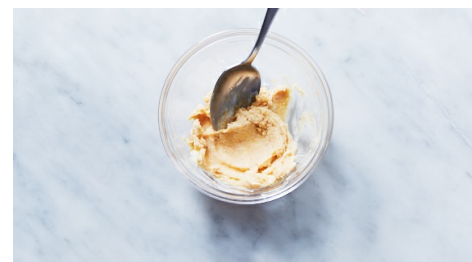
Nutrition per serving

Calories 620kcal, Fat 20g, Carbs 69g, Protein 41g



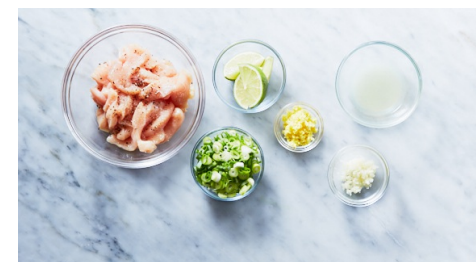
1. Cook rice

In a small saucepan, combine **rice**, **1 ¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Make miso butter

In a small bowl, mash to combine **1 tablespoon butter** and **2 tablespoons miso**.



3. Prep ingredients

Finely chop **1 large garlic clove**. Peel and finely chop **half of the ginger**. Trim stem ends from **snap peas**. Trim **⅔ of the scallions**, then thinly slice. Squeeze juice from **half of the lime** into a small bowl; cut remaining half into wedges. Pat **chicken** dry, transfer to a medium bowl, and season with **salt** and **pepper**.



4. Cook chicken

Heat **1 tablespoon oil** in a large heavy skillet (preferably cast-iron) over medium-high until shimmering. Add **chopped garlic and ginger**, and cook, stirring, until fragrant, about 30 seconds. Add **chicken** and cook until lightly browned and cooked through, about 4 minutes. Transfer chicken to a plate.



5. Finish stir-fry

Add **snap peas**, **2 teaspoons oil**, **half of the sliced scallions**, and a **pinch each of salt and pepper** to skillet. Cook over medium-high until tender, about 4 minutes. Add **½ cup water**, scraping up browned bits. Add **miso butter** and stir until melted. Return **chicken** to skillet along with **any resting juices**. Stir in **lime juice** and cook until warm, about 1 minute.



6. Finish & serve

Fluff **rice** with a fork, then spoon into bowls. Top with **chicken**, **snap peas**, and **pan sauce**. Garnish with **remaining sliced scallions** and serve with **lime wedges** for squeezing over. Enjoy!