

DINNERLY



Sticky Take-Out Chicken & Scallion Quinoa

with Sweet Chili Sauce



20-30min



2 Servings

If you like General Tso's chicken (obviously) then this dish is for you! It's sticky, it's sweet, it's crispy, it's savory—it's all the good things. The chicken is lightly fried before being tossed in a sweet chili sauce, served with fluffy scallion quinoa. Ditch the takeout menu. We've got you covered!

WHAT WE SEND

- 2 scallions
- ½ lb pkg chicken breast strips
- 3 oz Thai sweet chili sauce
- ½ oz tamari soy sauce ³
- 3 oz tri-color quinoa

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- 1 large egg ¹
- ½ cup all-purpose flour ²

TOOLS

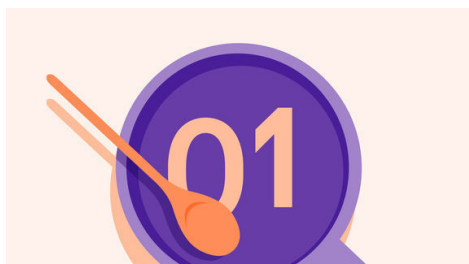
- small saucepan
- large skillet

ALLERGENS

Egg (1), Wheat (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 670kcal, Fat 28g, Carbs 77g, Protein 40g

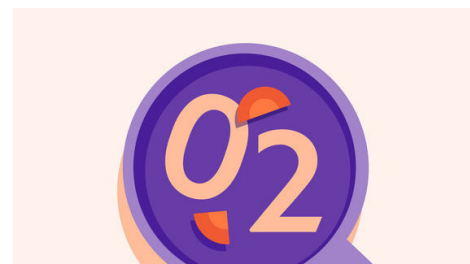


1. Prep chicken & sauce

Trim ends from **scallions**, then thinly slice.

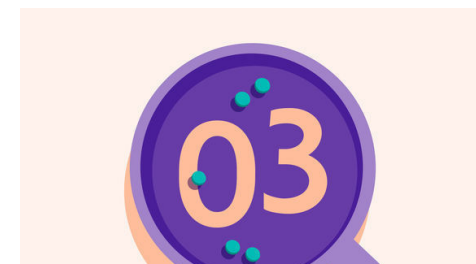
Pat **chicken strips** dry and cut into 1-inch pieces. Season all over with **salt** and **pepper**.

In a large bowl, stir to combine **sweet chili sauce** and **tamari**.



2. QUINOA VARIATION

Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **quinoa** and **half of the scallions**; cook, stirring, until toasted and fragrant, about 2 minutes. Stir in **½ teaspoon salt** and **¾ cups water**; bring to a boil. Reduce heat to low; cover and cook until tender and water is absorbed, 15-20 minutes. Keep covered off heat until step 5.



3. Bread chicken

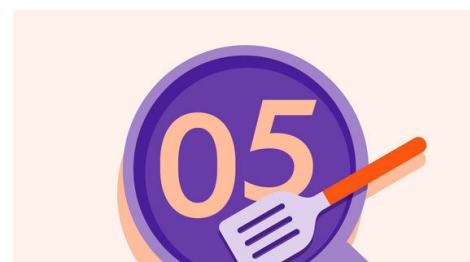
Beat **1 large egg** in a shallow bowl; season with **salt** and **pepper**. In a second shallow bowl, whisk **½ cup flour** with **½ teaspoon salt** and **a few grinds of pepper**.

Coat **chicken** in flour, then dip in egg mixture, letting excess drip back into bowl. Dredge in flour once more, turning to coat well.



4. Cook chicken

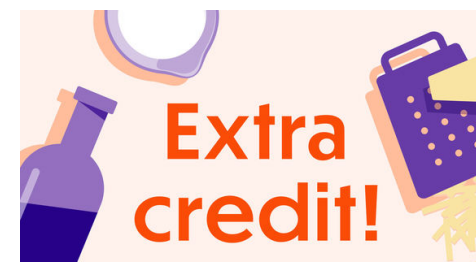
Heat **¼ inch oil** in a large skillet over medium-high until shimmering (see our pro tip in step 6!). Add **chicken** and cook, turning once, until deep golden-brown and crisp all over, about 8 minutes. Transfer to a paper towel-lined plate to drain.



5. Finish & serve

Add **fried chicken** to bowl with **tamari** and **sweet chili sauce**; toss to combine. Fluff **quinoa** with a fork.

Serve **quinoa** topped with **sticky crispy chicken** and **remaining scallions**. Enjoy!



6. How to: shallow fry!

Pssst! We have a couple quick tricks for the perfect crunch. Make sure your oil is hot! If you drop a pinch of flour into the oil, it should sizzle vigorously. If working in batches, make sure your oil comes back up to temperature between frying (if browning too quickly, reduce the heat). If heat is too low, the chicken will turn out oily instead of crispy.