



Kimchi Chicken

with Sesame Rice & Snow Peas



20-30min



2 Servings

Kimchi paste is a Korean condiment made with ground red chili peppers, garlic, ginger, and a touch of sugar—it's known to pack a punch of heat! The trick to using spicy ingredients is all about balance! This vibrant paste pairs perfectly with lean chicken strips. Fluffy jasmine rice soaks up the warming sauce and tampers the heat a bit, while steamed snap peas and toasted sesame seeds add a delightful crunch to each bite.

What we send

- 5 oz jasmine rice
- 4 oz snow peas
- 1 oz fresh ginger
- garlic
- ¼ oz pkt toasted sesame seeds ¹¹
- 1 lime
- 10 oz pkg chicken breast strips
- 1 oz kimchi paste
- ¼ oz fresh cilantro
- ½ oz toasted sesame oil ¹¹

What you need

- kosher salt & ground pepper
- butter ⁷

Tools

- medium saucepan
- medium nonstick skillet

Allergens

Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 22g, Carbs 72g, Protein 40g



1. Cook rice

In a medium 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, about 15 minutes.



2. Prep ingredients

Meanwhile, trim **snow peas**, then cut crosswise into thirds. Peel and finely chop **1 teaspoon ginger**. Finely chop **2 teaspoons garlic**. Transfer **sesame seeds** to a plastic bag and smash with a mallet or a heavy-bottomed cup until slightly crushed. Cut **lime** into wedges.



3. Cook snow peas

Add **snow peas** to saucepan with **rice**. Cover and continue to cook until snow peas are crisp-tender and water is absorbed, about 2 minutes more. Remove from heat and keep covered until ready to serve.



4. Cook chicken

Pat **chicken** dry and season all over with **salt** and **pepper**. Heat **2 tablespoons butter** in a medium nonstick skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.



5. Make sauce

Reduce skillet heat to medium; stir in **chopped ginger and garlic**. Cook until fragrant, about 30 seconds. Add **kimchi paste** and **¼ cup water**. Bring to a simmer, stirring, until sauce comes together and **chicken** is coated. Remove from heat.



6. Finish & serve

Pick **cilantro leaves** from stems; discard stems. Fluff **rice** with a fork, then stir in **sesame oil** and **half of the crushed sesame seeds**. Serve **chicken** over **rice** and drizzle **any pan sauce** on top. Garnish with **cilantro leaves** and **remaining crushed sesame seeds**. Serve with **lime wedges** on the side for squeezing over. Enjoy!