

# DINNERLY



## Pan-Fried Chicken with Stir-Fry Sauce & Steamed Rice



20-30min



2 Servings

You don't have to love our jokes, as long as you really love our meals. And this is one we're feeling pretty good about. We've got you covered!

## WHAT WE SEND

- 5 oz jasmine rice
- ½ lb pkg chicken breast strips
- 4 oz snow peas
- 2 scallions
- 3 oz stir-fry sauce <sup>1,6</sup>
- ¼ oz pkt toasted sesame seeds <sup>11</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or white wine vinegar)

## TOOLS

- fine-mesh sieve
- small saucepan
- large nonstick skillet

## ALLERGENS

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 670kcal, Fat 26g, Carbs 78g, Protein 34g



### 1. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



### 4. Finish & serve

Add **stir-fry sauce**; cook, stirring, until sauce is slightly reduced and **chicken** is coated, about 2 minutes. Fluff **rice** with a fork.

Serve **steamed rice** topped with **stir-fry**; garnish with **toasted sesame seeds**. Enjoy!



### 2. Prep ingredients

Pat **chicken** dry; season all over with **salt** and **pepper**.

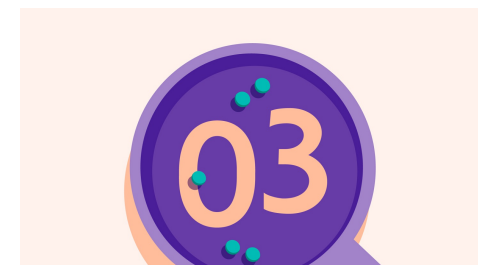
Trim and discard stem ends from **snow peas**. Trim ends from **scallions**, then cut into 1-inch pieces.

In a liquid measuring cup, whisk together **½ cup water**, **stir-fry sauce**, and **1 teaspoon vinegar**.



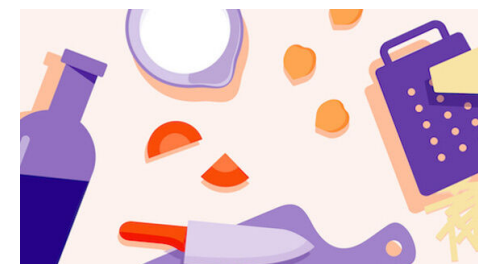
### 5. ...

What were you expecting, more steps?



### 3. CHICKEN VARIATION

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **chicken** and cook, without stirring, until well browned on the bottom, about 3 minutes. Stir, then add **snow peas** and **scallions**; cook, stirring occasionally, until peas are crisp-tender and browned in spots, and chicken is cooked through, 1–2 minutes.



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!