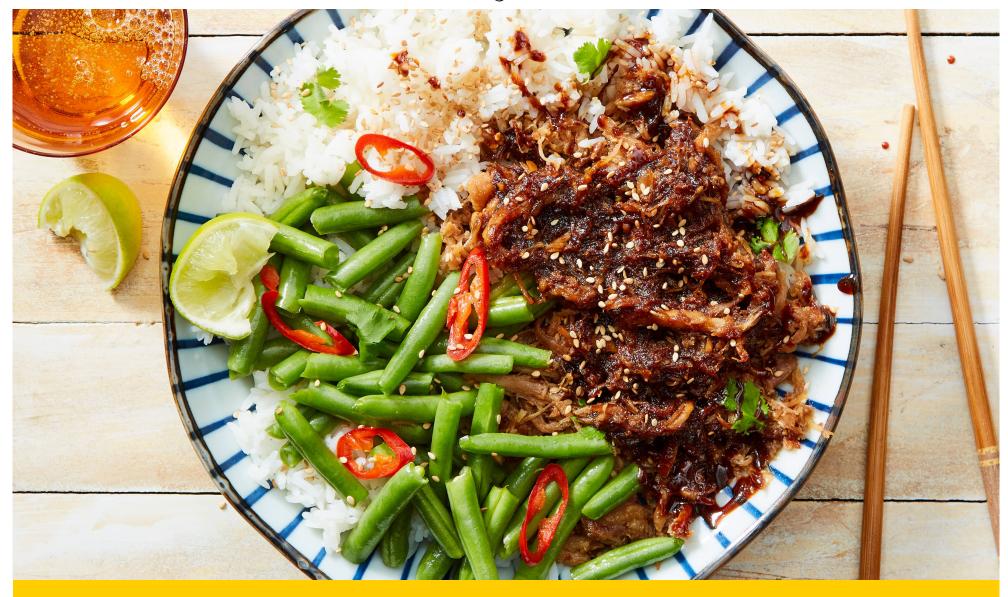
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Vietnamese Caramelized Chicken Bowl

with Pickled Green Beans & Jasmine Rice





30-40min 2 Servings

Vietnamese cuisine is known for the masterful way it balances the five basic tastes: sweet, bitter, salty, sour, and umami. This bowl is no exception! We top fluffy jasmine rice with sweet and savory caramelized ground chicken, quickpickled green beans, spicy Fresno chiles, and toasted sesame seeds. All the components come together in perfect harmony to create a fresh and vibrant dinner.

What we send

- 5 oz jasmine rice
- ½ lb green beans
- 1 Fresno chile
- garlic
- 2 (½ oz) tamari soy sauce 6
- ½ oz fish sauce 4
- 10 oz pkg ground chicken
- 1/4 oz fresh cilantro
- 1 lime
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar) ¹⁷
- 1/4 c + 2 tsp sugar
- neutral oil

Tools

- small saucepan
- · medium skillet

Allergens

Fish (4), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 13g, Carbs 102g, Protein 43g



1. Cook rice

In a small saucepan, combine **rice**, **1**% **cups water**, and **½ teaspoon salt** Bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes.

Keep covered until ready to serve.



2. Prep ingredients

Trim **green beans**, then cut or snap into 1-inch pieces. Thinly slice **half of the pepper** (or more depending on heat preference). Finely chop **1 teaspoon garlic**.

In a liquid measuring cup, combine tamari, ½ cup water, and 2 teaspoons fish sauce.



3. Pickle green beans

In a medium bowl, combine green beans, sliced peppers, 2 tablespoons vinegar, 2 teaspoons sugar, and a pinch of salt; toss to combine.

Set aside to marinate, tossing occasionally, until ready to serve.



4. Cook chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** and **a pinch of salt**; cook, breaking up into smaller pieces, until browned and cooked through, about 5 minutes (drain off any excess fat, if desired).

Transfer to a plate; wipe out skillet.



5. Simmer chicken

To same skillet, add ¼ cup sugar and 2 tablespoons water. Cook, swirling occasionally (do not stir), over medium heat until sugar is melted and honeycolored, 4-5 minutes. Add tamari mixture; swirl to combine (caramel may harden but will melt again). Bring to a boil; add chicken, stir to coat. Reduce to medium-low. Simmer until sauce is sticky and almost evaporated, 3-5 minutes.



6. Finish & serve

Coarsely chop **cilantro leaves and stems**. Cut **lime** into wedges. Fluff **rice** with a fork and spoon into bowls.

Serve rice topped with caramelized chicken, green beans, and any pickling liquid. Sprinkle sesame seeds and cilantro over top and serve with any lime wedges on the side. Enjoy!