# **DINNERLY**



# Caramel Chicken Stir-Fry & Ready to Heat Rice

with Snow Peas





We can have dessert with dinner if we want to because we are adults and free to make our own decisions. Actually, as far as we know, eating dessert with dinner is one of the very few benefits of being an adult. This delicious caramel chicken stir-fry is sweet and savory, so no one will give you sideeye when you gobble it up. We've got you covered!

## WHAT WE SEND

- 10 oz ready to heat jasmine rice
- 1 oz fresh ginger
- 4 oz snow peas
- ½ lb pkg chicken breast strips
- 3 (1/2 oz) tamari soy sauce 6

### WHAT YOU NEED

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

### **TOOLS**

- microwave
- medium skillet

# **ALLERGENS**

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

### **NUTRITION PER SERVING**

Calories 620kcal, Fat 20g, Carbs 85g, Protein 35g



### 1. Cook rice

Microwave **rice**, uncovered, on high until warmed through, 2–3 minutes (watch closely as microwaves vary). Keep covered until ready to serve.



# 2. Prep ingredients

While rice cooks, coarsely chop 1 tablespoon ginger and 1 teaspoon garlic; combine the ginger and garlic on a cutting board and finely chop together.

Trim stem ends from **snow peas** and cut each crosswise into thirds.

Pat **chicken** dry and cut into ¾-inch pieces, if necessary.



# 3. Prep chicken & cook peas

In a medium bowl, toss to combine chopped ginger and garlic, chicken, and 1 teaspoon oil; season with salt and set aside to marinate.

Heat 1 tablespoon oil in a medium skillet over medium-high. Add snow peas and cook, stirring occasionally, until browned in spots and crisp-tender, 2–3 minutes. Transfer to a plate; set aside until step 5.



4. Cook chicken & caramel

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken**; cook, stirring once or twice, until golden, 3–5 minutes. Transfer to a plate.

Add ¼ cup sugar and 2 tablespoons water to same skillet; cook over medium heat, without stirring, until melted. Continue to cook, swirling skillet occasionally, until caramel sauce becomes honey-colored, 4–5 minutes (watch closely).



5. Finish & serve

To skillet with caramel, add 3 tablespoons tamari and 1½ teaspoons vinegar; swirl to combine (caramel may harden, but will melt). Add chicken (leave any resting juices); cook over medium-high, stirring, until sauce slightly thickens, 2–3 minutes. Stir in snow peas. Fluff rice.

Serve caramel chicken stir-fry over rice with pan sauce drizzled over top. Enjoy!



6. How to make caramel!

Caramel sauce is sticky and delicious, especially when used in savory Asian-inspired dishes. The trick to making a great caramel sauce is keeping a close eye on it, as it can go from perfectly golden to burnt in a matter of seconds. If your caramel is getting too dark, too fast, reduce the heat.