

# DINNERLY



## Orange Chicken & Brown Rice with Snow Peas



40-50min



2 Servings

Knock knock. Who's there? Orange. Orange who? Orange chicken stir-fry with snow peas & steamed rice. We promise this recipe is better than our jokes. We've got you covered!

## WHAT WE SEND

- 5 oz brown rice
- 1 piece fresh ginger
- 2 oz teriyaki sauce <sup>2,1</sup>
- ½ lb pkg chicken breast strips
- 1 orange
- 4 oz snow peas

## WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- neutral oil
- all-purpose flour <sup>1</sup>
- garlic

## TOOLS

- small saucepan
- medium nonstick skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 570kcal, Fat 15g, Carbs 76g, Protein 37g



### 1. Cook rice

Bring a small saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, 35–40 minutes. Drain in a fine-mesh sieve. Return to saucepan off heat. Keep covered until ready to serve.



### 2. Prep ingredients & sauce

Trim stem ends from **snow peas**, then halve crosswise. Finely chop **2 teaspoons each of ginger and garlic**. Using a peeler, peel **4 (1-inch) orange zest strips**. Squeeze **3 tablespoons orange juice** into a medium bowl. Stir in **teriyaki sauce, 2 tablespoons water, and 2 teaspoons vinegar**.



### 3. Stir-fry snow peas

Heat **1 teaspoon oil** in a medium nonstick skillet over high. Add **snow peas** and a **pinch of salt**; cook, stirring, until crisp tender, 1–2 minutes. Transfer to a plate and reserve skillet.



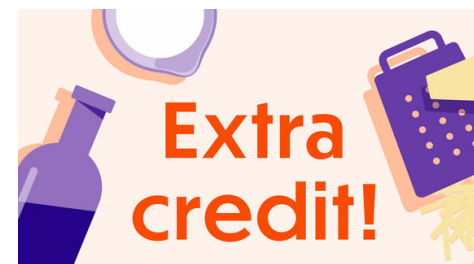
### 4. Season & brown chicken

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken, chopped ginger and garlic, orange zest strips, and a pinch each of salt and pepper**; cook, stirring occasionally, until chicken is browned and almost cooked through, 2–3 minutes. Stir **1 teaspoon flour** into skillet; cook, stirring to coat chicken, about 1 minute.



### 5. Finish & serve

Stir **sauce** to recombine, then add to skillet with **chicken**. Cook, scraping up any browned bits from the bottom, until sauce is slightly reduced and chicken is cooked through, 1–2 minutes. Stir in **snow peas**. Season to taste with **salt and pepper**. Fluff **rice** with a fork. Serve **orange chicken stir-fry** over **rice** (remove orange peels, if desired). Enjoy!



### 6. Crunch, crunch!

Top with sesame seeds or chopped toasted cashews. Or, if you have them handy, throw in some drained sliced water chestnuts for some added crunch.