



Chile-Lime Chicken

with Jasmine Rice & Sautéed Spinach



20-30min



2 Servings

In the time it takes to simmer a pot of fluffy jasmine rice, you can whip up a bright and balanced sauce of fresh lime juice, fish sauce, brown sugar, sliced Fresno chile pepper, and minced cilantro. Based on the Vietnamese nuoc cham sauce, our chile-lime sauce is drizzled on a quick stir-fry of lean chicken breast strips and tender spinach. And just like that, dinner is served!

What we send

- 5 oz jasmine rice
- 1 Fresno chile
- ¼ oz fresh cilantro
- 1 oz fresh ginger
- garlic
- 1 lime
- ½ oz fish sauce 4
- 2 oz dark brown sugar
- 10 oz pkg chicken breast strips
- 5 oz baby spinach

What you need

- kosher salt
- olive oil

Tools

- small saucepan
- medium skillet

Allergens

Fish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 9g, Carbs 97g, Protein 41g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **¼ teaspoon salt**, bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 15 minutes. Keep covered until ready to serve.



2. Prep ingredients

While **rice** cooks, halve **Fresno chile**, remove stem and seeds, then thinly slice half to all of the chile (or more, or less depending on heat preference). Finely chop **cilantro leaves and stems**. Peel and finely chop **half of the ginger**. Finely chop **1 teaspoon garlic**.



3. Make sauce

Squeeze **1 tablespoon lime juice** into a small bowl. Add **fish sauce**, **brown sugar**, and **1 tablespoon water**; whisk until sugar is dissolved. Stir in **sliced chiles** and **1 tablespoon of the chopped cilantro**. Set **chile-lime sauce** aside until step 6.



4. Cook chicken

Pat **chicken** dry. Heat **1 tablespoon oil** in a large skillet over medium-high. Add chicken, **chopped ginger and garlic**, and season with **salt**. Stir-fry until chicken is browned and nearly cooked through and garlic and ginger are fragrant, about 3 minutes.



5. Add spinach

Add **spinach** to the skillet with **chicken**. Cook, stirring frequently, until spinach is wilted and chicken is cooked through, about 2 minutes more. Season to taste with **salt**.



6. Finish & serve

Fluff **rice** with a fork, then spoon into bowls. Top **rice** with **chicken and spinach**. Spoon **chile-lime sauce** over top and garnish with **remaining cilantro**. Enjoy!