

DINNERLY



Caramel Chicken Stir-Fry with Snow Peas & Brown Rice



20-30min



2 Servings

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 side-eye when you gobble it up. We've got you covered!

WHAT WE SEND

- 5 oz quick-cooking brown rice
- 1 oz fresh ginger
- 4 oz snow peas
- ½ lb pkg chicken breast strips
- 3 (½ oz) tamari soy sauce ⁶

WHAT YOU NEED

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

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 680kcal, Fat 22g, Carbs 90g, 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, about 22 minutes. Drain in a fine-mesh sieve. Return to saucepan off heat. 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.

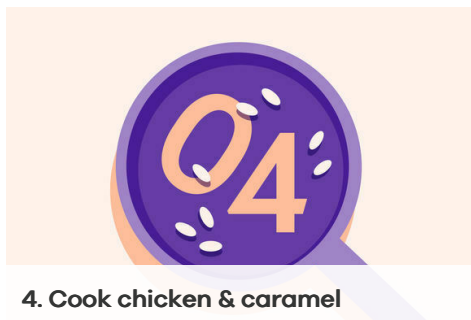
Pat **chicken** dry and cut into ¾-inch pieces, if necessary.



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.

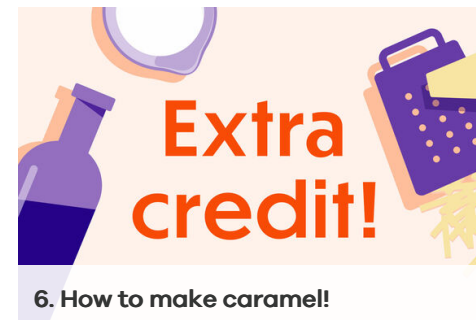
Add **¼ cup sugar** and **2 tablespoons water** to same skillet; cook over medium heat, without stirring, until melted. Continue to cook, swirling skillet occasionally, until **caramel sauce** becomes honey-colored, 4–5 minutes (watch closely).



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.