

DINNERLY



Kung Pao Chicken with Rice & Broccoli



20-30min



2 Servings

Here we're crisping up chicken strips under the broiler, creating the ideal texture for soaking up a splash of KUNG and a hit of PAO in this sweet and savory tamari sauce. Served with broccoli and jasmine rice, then sprinkled with salty peanuts, this easy dinner ticks every box. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 10 oz pkg chicken breast strips
- 1 oz fresh ginger
- ½ lb broccoli
- 2 oz tamari soy sauce ⁶
- ¼ oz granulated garlic
- 1 oz salted peanuts ⁵

WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- all-purpose flour (or gluten-free alternative)
- apple cider vinegar (or white wine vinegar)
- neutral oil

TOOLS

- rimmed baking sheet
- small saucepan
- medium skillet

ALLERGENS

Peanuts (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

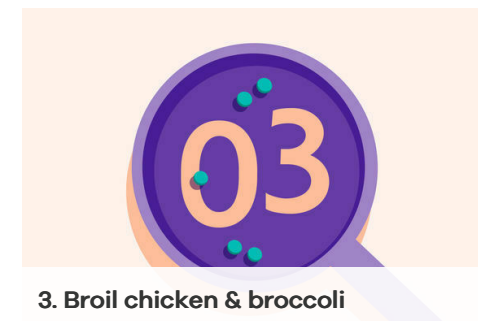
Calories 680kcal, Fat 16g, Carbs 89g, Protein 49g



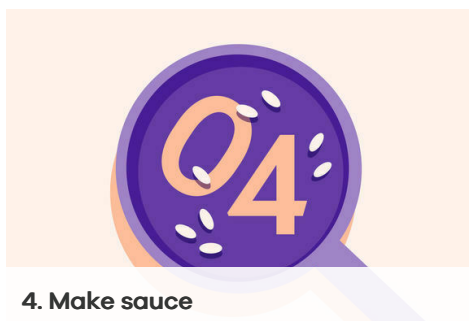
Preheat broiler with a rimmed baking sheet on the top rack. Add **rice** to a small saucepan along with **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



Meanwhile, pat **chicken strips** dry. Peel and finely chop **1 tablespoon ginger**. Cut **broccoli** into 1-inch florets, if necessary. In a small bowl, whisk to combine **tamari**, **¼ cup water**, **2 tablespoons sugar**, **2 teaspoons each of flour and vinegar**, and **½ teaspoon granulated garlic**.



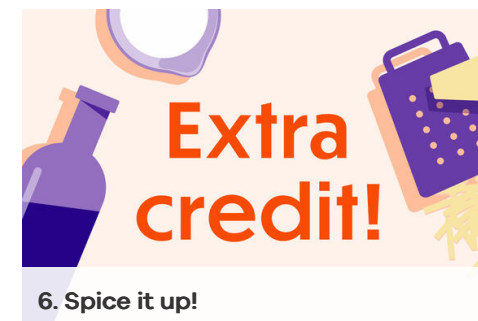
Drizzle hot baking sheet with **oil**, then add **chicken** and **broccoli**; season with **salt** and **pepper** and drizzle with additional **oil**. Broil on top oven rack until chicken is cooked through and broccoli is crisp-tender and lightly charred, 5–7 minutes (watch carefully as broilers vary).



Meanwhile, add **chopped ginger** to a medium skillet along with **1 tablespoon oil**. Cook over medium-high, stirring, until fragrant, 1–2 minutes. Add **tamari mixture** and bring to a simmer. Cook, stirring, until slightly thickened and glossy, 2–3 minutes.



Coarsely chop **peanuts**. Add **chicken** and **broccoli** to skillet with **sauce**, tossing to coat. Serve **kung pao chicken** and **broccoli** over **rice** with **peanuts** sprinkled over the top. Enjoy!



Bring the heat by mixing in Thai sweet chili sauce, Sriracha, or finely chopped serrano pepper to the tamari sauce mixture in step 2.