



Chicken Fried Rice

with Mint & Sweet-Sour Cucumbers



20-30min



2 Servings

The trick to good fried rice is to work over medium-high flame (don't be afraid of the heat!) so the onions and chicken brown nicely in just a few minutes. Spreading the rice onto a plate helps it cool enough so the grains won't clump when you sauté. And a mixture of chili garlic sauce, tamari, and a little sugar soaks right into the grains, creating that so-loved umami flavor of fried rice.

What we send

- 5 oz jasmine rice
- 1 cucumber
- 1 lime
- 1 yellow onion
- ½ lb green beans
- 12 oz pkg boneless, skinless chicken breasts
- 2 pkts Sriracha
- 2 (½ oz) tamari soy sauce ¹
- ¼ oz fresh mint

What you need

- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- small saucepan
- large nonstick skillet

Allergens

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

Nutrition per serving

Calories 700kcal, Fat 16g, Carbs 92g, Protein 49g



1. Boil rice

Fill a small saucepan with **salted water** and bring to a boil over high heat. Add **rice** and cook (like pasta), stirring occasionally, until just al dente, about 12 minutes. Drain in a fine-mesh sieve, rinse with cold water, and spread out on a paper towel-lined plate to dry.



4. Cook chicken

Heat **1 tablespoon oil** in a large nonstick skillet over high. Add **chicken** in a single layer and cook, without stirring, until well browned, about 3 minutes. Transfer to a plate (it won't be cooked through).

Add **onions** to same skillet and cook, stirring, until golden, about 2 minutes.



2. Make sweet-sour cucumbers

Thinly slice **cucumber** on an angle (peel, if desired).

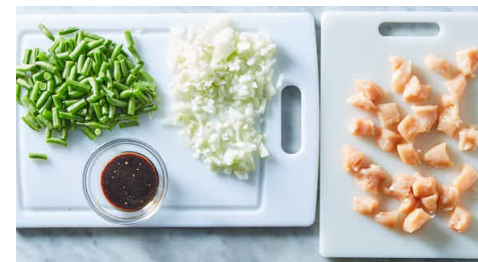
Squeeze **1 tablespoon lime juice** into a medium bowl. Add **cucumbers, 2 teaspoons sugar**, and **1 teaspoon salt**; toss well to combine. Set aside at room temperature until ready to serve.

Cut any remaining lime into wedges.



5. Stir-fry rice

Add **green beans** and a **generous pinch of salt**. Cook until crisp-tender, about 2 minutes. Add **chicken and any resting juices, rice**, and **tamari mixture**. Toss rice, occasionally scraping bottom of skillet, until ingredients are combined and chicken is cooked through, about 4 minutes.



3. Prep ingredients

Finely chop **onion**. Trim stem ends from **green beans**, then cut into 1-inch pieces.

Pat **chicken** dry and cut into 1-inch pieces.

In a small bowl, whisk to combine **chili garlic sauce, tamari, 1 tablespoon oil**, and **2 teaspoons sugar** until sugar is dissolved.



6. Serve

Serve **fried rice** topped with **torn mint leaves** and with **sweet-sour cucumbers** and **any lime wedges** alongside. Enjoy!