



Coconut Chicken Buddha Bowl

with Peanut Dressing & Fried Shallots

 1h  2 Servings

Buddha bowls are one of our dinner go-to's with a general formula of grains, proteins, and vegetables. But there are no spoken-by-the-Buddha recipe rules. We combine fresh veggies, brown rice, and protein-packed chicken breast strips with tangy peanut sauce. We top off this bowl with fresh cilantro, shredded coconut, and crispy shallots for the spiritual lift your tastebuds need.

What we send

- 5 oz brown rice
- 10 oz pkg chicken breast strips
- ¼ oz fresh cilantro
- 1 shallot
- 1 oz fresh ginger
- 2 (½ oz) unsweetened shredded coconut ¹
- 1 carrot
- 1 cucumber
- ½ oz chili garlic sauce
- 2 (1.15 oz) peanut butter ²

What you need

- neutral oil
- kosher salt
- white wine vinegar (or apple cider vinegar)
- sugar

Tools

- medium saucepan
- fine-mesh sieve
- medium nonstick skillet
- box grater

Allergens

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

Nutrition per serving

Calories 910kcal, Fat 42g, Carbs 89g, Protein 49g



1. Boil rice & prep chicken

Fill a medium saucepan with **6 cups water** and bring to a boil. Add **rice** and cook (like pasta), stirring occasionally, until tender, 35-40 minutes. Drain, return to pot, and cover to keep warm. Pat **chicken** dry and season all over with **salt** and **pepper**.



2. Prep topping

While **rice** cooks, finely chop **cilantro stems**; keep **leaves** whole. Thinly slice **shallot**, separating into rings. Peel and finely chop **1 tablespoon ginger**. Add **coconut** to a medium nonstick skillet and cook over medium heat, stirring, until coconut is golden, about 2 minutes (watch closely). Transfer to a plate.



3. Fry shallot, make topping

Heat **⅓-inch oil** in same skillet over medium-high until shimmering. Add **shallot rings** and cook, stirring, until golden, 3-5 minutes (watch closely). Carefully strain **shallot oil** into a heatproof bowl (reserve shallot oil for steps 4-6). Transfer leftover fried shallots to plate with **coconut**. Add **cilantro stems** and a **pinch of salt**; toss to combine. Reserve skillet.



4. Prep vegetables & sauce

Coarsely grate **carrot** into a small bowl and toss with **1 teaspoon each of the shallot oil and vinegar**; season with **salt**. Peel **cucumber**, halve lengthwise, and thinly slice into half-moons. In a second small bowl, combine the **chili garlic sauce**, **all of the peanut butter**, **½ cup water**, **1 tablespoon vinegar**, **1½ teaspoons sugar**, and **½ teaspoon salt**.



5. Cook chicken

Heat **2 tablespoons shallot oil** in reserved skillet over medium-high until shimmering. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate.



6. Make dressing & serve

Add **1 tablespoon shallot oil** and **chopped ginger** to same skillet; cook over medium heat, stirring, until fragrant, 30 seconds. Stir in **sauce**; bring to a simmer. Cook until slightly thickened, 1-3 minutes. Spoon **rice** into bowls, top with **carrots**, **cucumbers**, and **chicken**, and drizzle with **dressing**. Garnish with **cilantro leaves** and **crispy shallot topping**. Enjoy!