



Chicken Breast Strips in Creamy Coconut Sauce

with Cashews, Green Beans & Brown Rice



1h



2 Servings

This creamy coconut crowd-pleaser features light and crispy chicken with tender green beans that simmer in a sweet and savory coconut sauce. We coat chicken breast strips with cornstarch to ensure crisp edges, and nutty brown rice is the perfect vehicle for soaking up the irresistible sauce. Crunchy chopped cashews and fresh scallions are the final garnishes for this crave-worthy meal.

What we send

- 5 oz brown rice
- 10 oz pkg chicken breast strips
- 2 oz tamari soy sauce ¹
- ½ lb green beans
- garlic
- 2 scallions
- 2 (1 oz) salted cashews ²
- ¾ oz coconut milk powder ^{3,2}
- 1½ oz cornstarch

What you need

- kosher salt & ground pepper
- white wine vinegar (or vinegar of your choice)
- sugar
- neutral oil

Tools

- small saucepan
- large nonstick skillet

Allergens

Soy (1), Tree Nuts (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 890kcal, Fat 34g, Carbs 99g, Protein 50g



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, 35–40 minutes. Drain in a fine-mesh sieve.



4. Cook chicken

Transfer **remaining cornstarch** to a shallow bowl or plate. Add **chicken**, turning to evenly coat.

Heat **⅛-inch oil** in a large nonstick skillet over medium-high until shimmering. Add chicken in a single layer and cook, undisturbed, until browned, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a paper towel-lined plate; season with **salt**.



2. Prep chicken

Pat **chicken** dry, then transfer to a medium bowl. Drizzle with **1 tablespoon tamari** and carefully toss to coat; set aside to marinate.



5. Cook beans & add sauce

Drain **all but 1 tablespoon oil** from skillet; set over medium-high heat. Add **green beans** and a **pinch of salt**. Cook, stirring occasionally, until crisp-tender and charred in spots, 5–7 minutes. Stir in **coconut milk mixture** and **half of the cashews**. Simmer over medium-low heat until sauce thickens, 1–2 minutes.



3. Prep ingredients & sauce

Trim **green beans**; cut into 1-inch pieces. Finely chop **1 teaspoon garlic**. Trim **scallions** and thinly slice. Coarsely chop **cashews**.

In a small bowl, whisk to combine **coconut milk powder** and **½ cup warm tap water**. Whisk in **remaining tamari**, **chopped garlic**, **half of the scallions**, **¾ teaspoon cornstarch**, and **1 tablespoon each of vinegar and sugar**.



6. Finish & serve

Fluff **rice** with a fork.

Serve **crispy chicken** and **green beans** over **rice** with **remaining scallions and chopped cashews** sprinkled over top. Enjoy!